

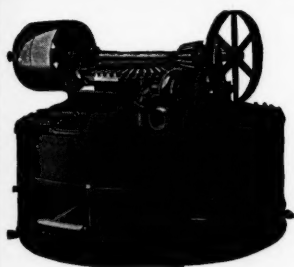
# NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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OCTOBER 18, 1924

Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill.  
Entered as second-class matter, Oct. 8, 1919, at the postoffice at Chicago, Ill., under the act of March 3, 1879.  
Subscription Price: United States, \$3.00; Canada, \$4.00; All Foreign Countries in Postal Union, \$5.00.



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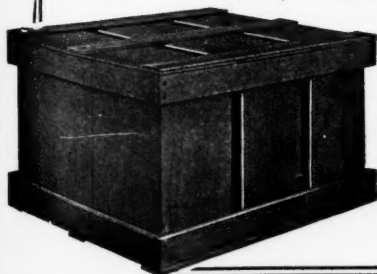
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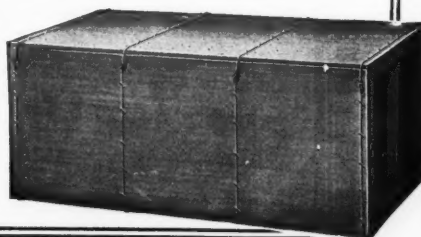
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PUBLISHED EVERY SATURDAY

Entered as second-class matter at the postoffice at Chicago, Ill., under the act of March 3, 1879.

Vol. 71.

Chicago and New York, October 18, 1924.

No. 16

## Rate Report Favors Western Packers

**Proposed Ruling Would Reduce Rates  
to East on Fresh and Cured Meats  
—Was Opposed by Eastern Trade**

A report in the famous Iowa packers' freight rate case was made last week by Examiner Hillyer of the Interstate Commerce Commission after more than a year of hearings and consideration.

He recommends a reduction in rates on fresh meats of 10 cents per 100 pounds, from Chicago to New York, with proportionate charges from other Western points.

Rates on cured meats in bulk he thinks unreasonable, and recommends they be made the same as package meats.

He believes these changes will bring meat and livestock rates more nearly into proper relation.

The report is considered a victory for Western packers, and against the claims of Eastern packers. It is claimed, however, that such a ruling, if made by the commission, would have little effect on Eastern packers' business.

These recommendations are made in connection with the formal complaint filed by Iowa packers in May, 1923, asking that the carriers be required to establish just, reasonable and non-discriminatory rates on meats.

At preliminary conferences between the packers and carriers, representatives of packers in Minnesota and on the Missouri River, as well as those at points farther West, insisted that the same rates should apply on their products east of the Mississippi River as applied on Iowa shipments.

### Western Packers' Claims.

The first complaint was by John Morrell & Co., et al., attacking the rates on fresh and cured meat, packinghouse products, and green salt hides between Iowa points and points in trunk lines and New England territory. These rates are built on combinations on the Mississippi River points and were claimed to be preferential and unfair in favor of the Eastern packers, in that they exceeded the rates on livestock.

The second complaint, made by Swift & Company, et al., covered practically the

same allegations with regard to Missouri River packing centers, and asking new rates and reparations.

The third complaint, filed by Wilson & Co., covered points in Kansas, Nebraska and Minnesota, as well as in Chicago. It alleged that the rates from Chicago and points east of the Mississippi were unreasonable, and asked for a new basis and reparation.

The fourth complaint, filed by Armour and Company, covered the points from which that company operates, and asked that the rates be adjusted to the balance that was in effect in 1916. The Armour complaint sought to make the rate the same on bulk meat and packed meats.

## Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER's trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

Application for this service may be made to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. The cost is \$1 per week, or \$48 per year, payable in advance.

Eastern packers have maintained that a levelling of the rates, or even an adjustment to the 1916 balance, would put them out of business, and producers and shippers of livestock have supported them in this complaint.

### Eastern Packers in Opposition.

Thirty-three independent Eastern slaughterers combined to form what was known as the Independent Slaughterers' Traffic Association, to represent the interests of Eastern packers in the case. This association filed a cross-bill in opposition to the complaints of the Iowa and other western packers.

### Four Primary Questions.

Four primary questions are involved in the general issues, Mr. Hillyer pointed out. These are:

(1) Whether the rates on fresh and cured meats and the by-products thereof from all of the important packing centers in central, western trunk lines and southwestern territories to eastern trunk line and New England territories are unjust and unreasonable;

(2) Whether a relationship should be prescribed between the rates on live, edible animals and the rates on fresh and cured meats and by-products thereof, from the Mississippi River crossings, applicable on traffic originating at such points west thereof, and from other points in central territory, to points in trunk line and New England territories;

(3) Whether the rates on fresh and cured meats from Missouri River packing points to the Mississippi River crossings when destined beyond to points in New England and trunk line territories are unduly prejudicial to the Missouri River cities and unduly preferential of interior Iowa packing points; and

(4) Whether fourth-class rates under the official classification on cured meats, in bulk, are unreasonable or unduly prejudicial to the extent that they exceed fifth-class rates on cured meats, packed.

### Favors Lower Rates for West.

The important recommendations just made by Mr. Hillyer in this case seem to be his advice that the rate on fresh meat, from Chicago to New York, be cut from 87 to 77 cents per 100 pounds, and that rates from other points from which fresh meat rates are of importance be reduced so they will bear the percentage relationship to the proposed Chicago-New York



rate that the class rates from those points bear to the basic class rates.

That is, that Cleveland take 71 per cent; Evansville, 105 per cent; Terre Haute, 100 per cent; Indianapolis, 93 per cent; Cincinnati, 87 per cent; Milwaukee, 100 per cent; and East St. Louis and St. Louis, 117 per cent.

That the rate of 77 cents, which is 20.5 cents higher than the rate on livestock, would be non-prejudicial in relation to the livestock rate, is Mr. Hillyer's contention.

#### Cured Meat Rates Unreasonable.

As to the rates on dry salt and sweet pickle meats, in bulk, now fourth class, Mr. Hillyer said they were unreasonable to the extent they exceeded fifth class, now applicable on cured meats in packages.

The most important issue in the controversy is that of the relationship between rates on livestock and those on

products. The question antedates the act to regulate commerce, enacted in 1837. This question was settled by the Cooley award, made in 1884, to the effect that the relationship of rates on the live animal and dressed beef, from Chicago to New York, should be as 40 was to 70. The Interstate Commerce Commission never made a definite finding on this question.

As a part of Mr. Hillyer's report, the parties involved are notified that they may have 60 days in which to file exceptions to the report and 90 days for replies to such exceptions, the time to begin running from the date of service of the report.

As stated in the first review of the case more than a year ago, THE NATIONAL PROVISIONER expresses no opinion as to the merits of the discussions. Its only hope is that no basis will be agreed upon which will discriminate against any group, but that each will be permitted to continue to operate in the various competitive fields.

#### SPECULATORS ACCUSE PACKERS.

Livestock traders at Chicago have filed complaint with the Department of Agriculture under the packer and stockyards act against Swift & Company and Armour and Company, charging them with refusal to do business with traders on the Chicago market.

This is the result of refusal of these packers to buy hogs of Yards speculators, a policy they have pursued for some time. It has long been claimed that speculators were a detriment to the market, both to producer and packer, and that their practices increased the cost of hogs to packers without benefiting the shipper.

It is apparent that the stand against speculators taken by these packers has at last "got under the shirt" of the speculators, and they are now accusing the packers of violation of the law in refusing to trade with them.

A hearing on the complaint is set for December 1st at Chicago.



Courtesy Chicago Daily News.

#### Prince of Wales Sees Packingtown as Guest of Louis F. Swift.

David Windsor saw the plant of Swift & Company at the Union Stockyards on Monday of this week. He was the guest of Louis F. Swift, president of the company. Mr. Windsor, when he is back home in London, is known as His Royal Highness, Edward, Prince of Wales, but he has been touring this country and Canada, as a plain British gentleman.

Mr. Swift met the prince while returning from abroad on the Berengaria. He invited him to be his guest should he come to Chicago, and when the prince found he could come to this city he accepted Mr. Swift's invitation. It was a private visit, not an official one, and while here the prince was treated simply as Mr. Windsor. Nevertheless Chicago gave him a "royal reception."

On his arrival at Lake Forest Mr. Swift met the party, and took them to Westleigh, the beautiful Swift estate, where breakfast was served. This was entirely a family party, with no one not a member of the family or the prince's party present. After breakfast the party motored to the Stock Yards, making three brief stops enroute.

Arrived at the Yards the prince and Mr. Swift mounted horses, and accompanied by Wellington Leavitt, head cattle buyer for Swift, made a brief tour of the cattle pens. The party dismounted at the sheep pens and walked through these, walking from there to Swift & Company's visitors' entrance.

The prince displayed the deepest interest in his tour of the packing plant. The cutting rooms especially seemed to hold a fascination for him, and it was only when he was told that the time was short, that he reluctantly went on.

"I am sorry that time will not permit me to see more of this wonderful place," he said to Arthur D. White. "This is intensely interesting, the cleanliness, the sanitation and the skill displayed are worthy of a much more extended visit."

The big coolers presided over by Jim Rose also seemed to hold a particular interest for the visitor.

After a trip through Libby, McNeill & Libby's plant, the prince was escorted to the Swift general offices, where a brief reception was held in the directors' room. Here Messrs. Charles H. Swift, Harold H. Swift, Alden B. Swift, L. A. Carton, William B. Traynor, W. F. Burrows, E. G. McDougall and H. C. Carr were presented. Louis F. Swift and Edward F. Swift accompanied the royal party on its inspection of the plant, Prosper A. Twiss, plant superintendent, and his assistant, R. C. Sims, being the guides.

After leaving the Swift offices Mr. Swift took the prince to the general offices of Armour and Company, where a stop was made. From here a quick run was made to the University of Chicago for luncheon and introduction to the student body and faculty. Following this a trip was made to the Field Museum, and thence to the Chicago Club, where Mr. Swift delivered his guest to Wolcott Blair, who was his host for the evening.



## Meat Trade Around the World

### Modern Government-Owned Meat Packing Plant in the Canal Zone Has Proved Itself Very Valuable

#### IV.—Panama R. R. Co. Plant at Cristobal, C. Z.

[EDITOR'S NOTE.—This is the fourth of a series of articles to appear from time to time in the pages of THE NATIONAL PROVISIONER describing the meat industry in various parts of the world. The first told of a meat plant in Berlin; the second of the modern meat packing enterprise at Batavia, Java, in the Dutch East Indies; the third described the meat supplies of Mongolia.

This article takes the reader to the Isthmus of Panama, where the United States Government maintains a modern packing-house which might serve as a model for any packer in the States.]

A meat plant on the Isthmus of Panama—where there is supposed to be little more than a strip of ship canal bordered by swamps—would not seem of much interest to students of the meat industry, except possibly as a curiosity.

Yet the Isthmus has one of the most modern and best-operated meat packing plants in operation anywhere. It is owned by the United States government and operated under the Panama R. R. Co., commissary division, a war department subsidiary.

#### Supplies Ships and Government.

The cold storage plant and abattoir unit at Mt. Hope, adjoining Cristobal, at the Atlantic entrance of the Canal, has been in operation since July, 1919, and has proven itself to be a valuable adjunct in the service of supplying foodstuffs to the steamships at the Canal, as well as to the Government forces stationed on the Isthmus.

It was designed by Canal engineers, in co-operation with officials of the Commissary Division, following to a great extent the pattern of modern plants in the United States, but with changes to meet local conditions.

It is unique in that in addition to slaughtering cattle, hogs, etc., and operating units ordinarily connected with a meat-packing business, fruits, vegetables,

butter, eggs and cheese are also handled, ice cream is manufactured, and milk is pasteurized. In the industrial laboratory unit numerous products of a widely varied nature are manufactured, bottled, processed and analyzed.

#### Gravity Plan is Followed.

The abattoir, 95 by 134 ft. in plan and three stories in height, is equipped to kill and dress preparatory to chilling, 400 beeves and 1,000 hogs daily.

The live stock is driven up an exterior concrete runway to the third floor where all killing is done. There are six killing beds (with allowance for the installation of a seventh) and a de-hairing machine with a capacity of 200 hogs per hour.

The dressed beef and pork is run on overhead rails, across a bridge between the abattoir unit and the cold storage plant proper, directly into the chill room.

All offal and by-products from the killing floor are dropped through chutes and delivered by gravity to the floor below, where they are cleaned and sent to the proper departments. On this floor are located the bone room, the upper part of tank house and the upper part of the lard, oleo, and oil department.

#### Rendering and Refining Equipment.

The tank house, which extends to the basement, is equipped with six rendering tanks, two blood cookers, an evaporator and a hydraulic press.

The pressed tankage is conveyed by trucks to the fertilizing plant. The inedible grease is dried in settling tanks before being pumped to a storage tank of 90 barrels capacity, where it is later run into barrels for shipment.

The lard and oleo department, occupying part of the first and second floors, is

provided with equipment for the manufacture of refined lard, open kettle lard, oleo and stearine, as well as two chill rooms for the storage of finished products.

On the first floor a small room has been set aside for killing poultry, the remainder of the floor being occupied by the departments just mentioned and by the hide department. The hides are dropped direct from the killing floor, washed, put into a cold brine solution of 80% salinometer reading, for 16 to 20 hours, and then packed for cure.

The abattoir building is conveniently located with respect to the boiler house and repair shop, and is reached by a road on one side and by railroad tracks on the other.

#### The Cold Storage Building.

Nearly half of the cold storage space is devoted to beef and hogs killed in the adjacent abattoir, space being provided for the refrigeration of over 3,200 carcasses of beef and 2,000 hogs. There are two chill rooms equipped with the brine spray sheet system, with a capacity of 200 beeves each; four coolers, ammonia expansion system, with hanging capacity of over 2,800 beeves, and three coolers with hanging capacity of 2,000 hogs.

Over 50,000 square feet of floor space, 688,000 cubic feet, are devoted to the storage of various classes, as follows:

Storage	Square Feet	Cubic Feet
Beef .....	20,710	333,100
Boxed Goods .....	4,705	53,400
Butter .....	1,110	12,130
Chill Room .....	4,440	72,500
Eggs .....	2,254	24,650
Vegetables .....	17,670	193,000
Total .....	50,889	688,780

The cold storage building has three floors. The first floor is 341 ft., 3 inches



GENERAL VIEW OF PANAMA PLANT.

This picture was taken before the packing plant was quite completed. As can easily be seen, however, its construction is entirely modern and up-to-date. In fact, if it were not for the palm trees in the foreground, the picture might easily pass for an up-to-the-minute plant in the United States.

in length by 115 ft., 8 inches in width. The two floors above, having the same length, are 105 ft., 8 inches wide.

On the first floor are the box freezers and cold storage rooms running the entire length of the building with a 15-foot corridor along one side and a 25-foot corridor along the other side. All rooms, many of them inter-communicating, may be entered from the corridors.

#### Modern Shipping Facilities.

There are railroad tracks on each side of the building where refrigerator cars are spotted for loading and unloading supplies through thirteen doors. In addition there is a shipping platform at one end of the building, 145 ft. long by 30 ft. wide,

for the convenient loading of motor trucks.

At the other end of the building, and extending through the first and second floors, are the ice-cream and milk-bottling plants, with equipment for freezing, hardening, brick-cutting and storage of 1,500 gallons of ice cream, and the pasteurization and bottling of 500 gallons of milk daily.

Most of the second floor is devoted to the storage of fruits, vegetables, cheese, butter and eggs. It has a corridor 14 ft., 6 inches wide running the entire length of the building and all rooms are entered from this corridor.

#### Sausage and Pork Departments.

The third floor contains the sausage

rooms, smoke houses, pork-cutting room and the curing cellar, which occupy approximately 40,000 cu. ft. of space. In addition, approximately 350,000 sq. ft. is devoted to beef and hog coolers. On this floor also there is a corridor running the entire length of the building.

#### Electric Trucks and Elevators.

On the various floors all products, with the exception of beef and hogs, which are moved on overhead rails, are handled on electric industrial trucks, and are moved from floor to floor on three elevators of 6,000 lb. capacity each.

The distribution of space throughout the building is shown on the accompanying tables.

The building occupied by the industrial laboratory is of three stories, 103 ft., 4 in., by 87 ft., 8 in., and was originally constructed to be used as a meat canning factory, the intention being to can meats for the army. The termination of the World War, however, made this unnecessary.

#### What Industrial Laboratory Does.

The following will give a general idea of the scope of operation in this unit:

Manufacture of soda water, flavoring extracts, soda fountain syrups, etc.

Bottling of salad oil, vinegar, etc.

The preparation, and in some instances, the manufacture of pharmaceuticals.

The industrial laboratory proper occupies the second floor, the other two floors being used for storage.

#### The Refrigeration Equipment.

Refrigeration for all units is provided for by three 200-ton high-speed single-action vertical enclosed ammonia compressors, direct connected to 400 h.p. motors. One pump-out machine is provided. Four vertical centrifugal pumps, with a capacity of 1,000 gallons per minute, are located in a sump under the engine room, directly connected with motors located on the main floor.

Salt water is furnished to this sump

(Continued on page 44.)

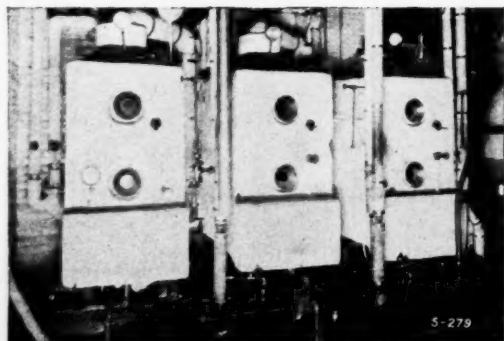


AT WORK AT SAUSAGE STUFFING BENCH.

A view of the sausage department of the Panama plant, showing the type of labor employed on the stuffing bench. It will be noted that the large round sausages are tied in the old-fashioned way before going to the smoke house. Evidently the wire forms, now so generally used, had not penetrated to the Canal Zone when this picture was taken.

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### Chicago and New York

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Meat Packers' Trade and  
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Published Weekly by

### The National Provisioner, Inc.

(Incorporated Under the Laws of the State of  
New York)

at the Old Colony Building, 407 So. Dearborn  
St., Chicago

Eastern Office, 15 Park Row, New York.

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## The Pork Packing Situation

The past month has been one of lively  
interest to packers and meat traders. Some  
have found their road easier; others have  
begun to sight bumps ahead.

Decreased hog receipts and constant  
and rapid advance in price of live hogs  
have resulted in a very light kill. This  
was instrumental in creating a broad de-  
mand for current production, which  
floated into channels of trade rapidly.  
Selling prices recently have been more  
in line with cost of live hogs than they  
have been at any previous period of the  
present year.

Demand for the product continues, and  
stocks of meats have been reduced to  
a point where the majority of packers  
have a very limited amount of product  
to offer.

Stocks of S. P. regular hams, that  
seemed to be sleeping peacefully and  
hopeless several weeks ago, are in a strong  
position—and packers are now pleased to  
own them!

There is an urgent export demand for  
all averages at much higher levels and  
because extreme light averages are scarce  
packers find a ready acceptance on cable  
offers for the medium weights. This will  
materially strengthen the situation on boil-  
ing hams.

It is true there are fairly sizable quan-  
tities of storage stocks of this product,  
but packers must bear in mind that a  
tremendous volume of business has been  
developed on smoked hams. The hams  
in storage, therefore, look mighty at-  
tractive when compared with retail prices  
of other commodities at the present time,  
and in view of a continued light hog run,  
providing we have an open fall, business  
should flourish.

If the weather continues favorable,  
farmers will probably turn their hogs into  
the corn fields to harvest the crop that  
is not suitable for the silo. This should  
mean a substantial increase in weight per  
head, which will go a long way toward  
absorbing the loss on the corn crop, as  
live hogs will probably seek higher levels  
if farmers will be patient and market a  
fully-developed or more profitable packing  
hog.

How will this affect packers?

Many concerns may find it rather diffi-  
cult to operate on any level above present  
values of live hogs and see a future for  
cured meats, while others no doubt can  
see a bright future.

Within the past few years small cur-  
ing establishments, and concerns which  
processed meats and did not kill, were  
very prosperous and made rapid strides,

while packers "held the bag." That con-  
dition is now somewhat reversed, and  
the small operator finds it difficult to buy  
his requirements below production cost,  
and at the same time he is restricted on  
quantity as well.

The source of supply, to say nothing  
of price, is a serious problem for the  
small operator at present. One year ago  
fresh regular pork trimmings were plenti-  
ful at 8 cents per pound. Today the  
production is sold one week in advance  
at 16 cents per pound. Lean trimmings  
are 6 to 7 cents higher than a year ago,  
and shoulder cuts are scarce and selling  
at a strong premium over the same pe-  
riod last year.

At the present time the largest killers  
in the business are not producing in suffi-  
cient quantities for their own use, and  
are buyers rather than sellers. The small  
concern wonders how it can continue to  
supply the customers it did a year ago  
if it is unable to buy in sufficient quan-  
tities.

If such concerns cannot fully supply  
their customers, it would not be a difficult  
matter for the slaughterer to decide  
whether he will continue to sell to the  
middleman, or direct to the retail trade.  
To him the situation seems no longer a  
matter of choice, but rather a necessity,  
in order to secure full market prices.

Red figures must be avoided when cut-  
ting 12-cent hogs!

## British Taste in Pork

That the United States has held its own  
in the importation of hams and bacon  
into the United Kingdom, but has again  
given up to Denmark the place won dur-  
ing the war years in exports of bacon, is  
shown by the U. S. Department of Agri-  
culture in statistics compiled from British  
government figures.

The United States forged ahead of Den-  
mark, its greatest competitor in the  
amount of bacon exported to England, in  
both 1921 and 1922, but fell back in 1923  
even below the relative position held by  
it in the five year average, 1909-1913.

On the other hand, the United States  
furnishes annually about 92 per cent of the  
United Kingdom's imports of hams, as  
such. There is no competitor anywhere  
near approaching the supply furnished by  
this country. Canada furnishes about 7  
per cent of the total and all other coun-  
tries combined only 1 per cent.

The British taste is discriminating.  
American pork is of high quality and rela-  
tively low price. Hence the United States  
is the main source of the United King-  
dom's imports of this commodity.



# PRACTICAL POINTS FOR THE TRADE

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## Grind Your Waste Bones

A small packer and sausage manufacturer in the Southeast writes as follows:

Editor The National Provisioner:

We note your recent article on grinding bones and are very much interested. At present we are throwing about 300 to 500 lbs. of green bones on the dump every day.

Can you advise us how to grind this bone, also the length of time it will keep, and under what conditions. Also what steps are necessary to keep this product?

It is rather surprising to learn that this packer has been throwing from three to five hundred pounds of green bones on the dump daily, when there is and has been a good demand for fresh ground bones from poultry houses.

A loss in this case can be easily turned into a profit by installing a small green bone grinder, which will grind about 200 lbs. per hour. The labor cost to grind should be scarcely any greater than carrying to the dump, where the inquirer has been throwing his money away "like a drunken sailor."

To prolong the life of the machine the bones should be broken into pieces before putting in the grinder. Some do not do this, claiming the machine will grind the bones whole, but it is better to be safe than sorry.

Ground bones should be kept under refrigeration until sold, so as to prevent sourness. But as with all other perishable merchandise, the producer should always endeavor to make a quick turn-over, keeping the product closely sold up at all times.

### Value as Poultry Food.

Green ground bone for chicken feed is considered a very healthy diet, and produces both eggs and muscle. Practical poultry men all over the country have awakened to this fact after experimental tests made by experts in the poultry business.

It was formerly customary to furnish chickens with pebbles to aid digestion. But the ground bones serve this same purpose, and are more nutritious, as the raw bone and meat are especially rich in protein and give the hens the material from which to make eggs.

Of course protein is procurable from other kinds of food, such as wheat or dried meat meals, but these foods do not cause the hens to lay as many eggs as when fed on raw bone.

Every packer and sausage-maker who trims out bones and does not use them has a source of profit that is going to waste. But at a small expense he can install a green bone grinder that will bring handsome returns. The fact that ground bones are in such great demand, with so many poultry raisers operating all over the country, assures the producer a ready sale for this product.

### Money in Saving Bones.

Ground bone has proved not only a splendid tonic for chickens, but this particular food had been found to produce

more eggs when they are in greatest demand. It also matures broilers more quickly and makes pullets lay earlier than any other kind of food. It also saves money in grain bills for the chicken raiser.

This should encourage every small establishment in the country to save and grind bones for chicken feed, in view of the prevailing high prices and rapid absorption of wheat and corn. The corn crop is bound to be short, under the most favorable weather conditions. The wheat and oat crop is more than sufficient for the domestic demand, but our neighbors to the North have only produced an average of 12½ bushels per acre on the vast prairies of Canada, against an average of 20 bushels per acre last year, according to last government reports.

Canadian farmers have also suffered a big loss in the oat crop, due to early frost, and late reports indicate a shortage of 1,000,000 bushels, all of which would naturally indicate a strong foreign demand for grain and corn.

Consequently poultry raisers will be more interested than ever before in ground green bones, both from a price and quantity viewpoint.

*Do you use this page to get your questions answered?*

## Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of the standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name .....

Street .....

City .....

## Trouble in Curing Hams

A curer in the East writes as follows:

Editor The National Provisioner:

We have been having trouble in curing our hams and should like further information from you relating to our particular case.

We cure our hams in 1,000-lb. lots in hogsheads in our cellar. They are mostly 8-10 lb. averages.

The pickle seems to have a mud color. What is the cause of this?

In trying to get a remedy we have changed our pickle every 15 days. We pump on the put-down and on the first overhauling.

Our hams turn gray around the bone and the meat is not fully cured. The trouble is that we cannot tell this until the meat is cooked.

It is stated that hams are cured in 1,000 lb. lots in hogsheads, but inside temperature of hams going into cure or curing temperatures are not mentioned.

How are the hogs handled in the chill room—is there control of temperature or not? Is hog chill room properly ventilated?

It may be possible that the hogs are not being properly chilled, and portions of the meat may be slimy going into cure, which would cause the pickle to turn overnight.

Have you analyzed the water used in making pickle?

The curing formula used by this inquirer is all right in every respect, providing curing containers are kept in a sanitary condition.

## Sausage in Brine

A Southern packer writes as follows:

Editor The National Provisioner:

Please furnish us detailed information for putting up sausage in brine.

A large quantity of bologna and frankfurts is put up in packages with brine or vinegar.

This product is usually put up in white wood packages of various sizes, kits, eighths, quarters, halves and barrels. The containers are packed to full capacity, and the customer is invoiced on the basis of net weight.

After packing the product in the packages they are immediately filled with 50° strength pickle, or some use 90 grain vinegar by adding enough water to reduce it to 50° strength. The product is covered in the open package with the liquid, and before placing the head in the packages it is good practice to reprime occasionally, by adding a little more liquid, being sure that the product is well covered with the vinegar or brine.

After placing the head in the package, occasionally inspect each package for leaks. Sometimes a worm hole may be found in the wood and in this case the liquid will leak out and the product will take air and mould and slime.

The inquirer can increase his sausage business considerably by putting his bologna up in this manner and making a campaign on the sales of bologna in brine in his vicinity.

[Formula and directions for making bologna sausage have been printed on this page. Subscribers can get it by sending a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.]

## Why Sausage Turns Gray

A sausage maker in the Northwest writes as follows:

Editor The National Provisioner:

We will appreciate information as to the cause of our bologna and ham sausage turning gray inside after a day or so, and our frankfurters turning green, especially at this time of the year. We are using only fresh quality meat.

Trouble with sausage products turning gray inside a day or so after the product is manufactured is undoubtedly due to the improper handling of green meats.

You state that you are using only fresh quality meats, but you do not mention what amount of salt or saltpetre you are using, and fail to give any idea of how the product is handled.

To obtain the best results you should cure the meats and adopt a standard curing formula, and regulate your put-down of fresh meats to cure in accordance with your manufacture, so that you will always be using the cured meats at the proper age.

If meats are not fully cured they are very apt to show discoloration on the inside, and if overcured you may expect this same trouble, providing the product turns gassy.

If you have no facilities for curing your meats previous to using, then it is a matter of using the proper amount of salt and saltpetre in grinding and chopping the meats, and allowing sufficient time at least for the meats to cure in the casing before smoking and cooking.

[Formulas and complete instructions for handling bologna, frankfurters, minced ham, etc., have been published on this page of THE NATIONAL PROVISIONER. If these instructions are followed intelligently the sausage-maker should have no trouble. Subscribers to THE NATIONAL PROVISIONER may obtain reprints of those articles on frankfurters, bologna, minced ham, etc., by sending a 2-cent stamp to THE NATIONAL PROVISIONER, Chicago.]

## Dog Food from Meat Offal

An inquiry from a subscriber in the South is as follows:

Editor The National Provisioner:

We will be pleased to receive any information you have on the question of dog feeding and dog foods, their preparation, etc.

It is presumed this inquirer wants to use his packing house by-products in the manufacture of dog foods.

For making dog food, an expert recommends cooking the hog livers, lights and a few hog rinds, which will act as a binder, using just enough water to cover the meats in the cooking kettle.

When meats are cooked, remove from cooking kettle and allow meat liquid to remain in kettle.

Then grind meats through ¼-in. plate

**Casings handled on my Sales and Service combination bring maximum profits.**

This service includes expert advice on manufacturing methods.

Leading Packers are satisfied clients

Write for particulars

**ROY L. NEELY**

Broker of Casings Exclusively

602 Webster Bldg. Chicago, Ill.

Cable address "ROLESNELY"

## Mould in Sausage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

Write to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, for directions for preventing mould in sausage. Send a 2-cent stamp for the reprint on "Discoloration in Sausage."

of hashing machine, and place ground cooked meats back in the kettle in the meat liquid and add a good quantity of corn meal.

Then allow to cook again for at least 15 minutes at a boiling point, and stir the product constantly during the cooking process.

The product then can be placed in 1 lb. tin moulds and put in the cooler to chill.

## SMOKED SALT FOR CURING.

Experts who have been making exhaustive tests say that it is now practical to smoke salt with hickory wood smoke on a commercial basis.

This being the case, they believe packers should be very much interested to know just what improvement is had when wood smoke is added at the same time the green meat is salted.

The preservative property and condimental effect of wood smoke is well known. Therefore, they claim the addition of wood smoke to the curing formula should add both preservative qualities and flavor to the finished product.

As the salt can be smoked under conditions of technical control, a definite amount of wood smoke can be added to the meat, as well as a definite amount of salt. This should result in a uniform product, it is claimed.

It is said that the addition of wood smoke to the curing formula will result in a finished product having a more appetizing flavor, which would increase the consumption of smoked meat.

## Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

### TRADE MARK APPLICATIONS.

**Wilson & Co., Inc., of California,** Chicago, Ill., and Los Angeles, Calif. For cleomargine. Trade Mark: WILSO. Application serial No. 201,270. Class 46, Foods and Ingredients of Foods. Claims use since Feb. 13, 1924.

**Hammond Standish Co.,** Detroit, Mich. For hams and bacon. Trade Mark: GREENFIELD. Application serial No. 199,696. Class 46, Foods and Ingredients of Foods. Claims use since 1922.

**GREENFIELD BRAND**

**Detroit Packing Co.,** Detroit, Mich. For fresh beef. Trade Mark: EARLIRIPE. Application serial No. 199,682. Class 46, Foods and Ingredients of Foods. Claims use since June, 1921.

### PROTECT YOUR TRADE MARKS

Register your trade marks in the U. S. Patent Office and save trouble.

By taking such action now, you may save yourself having to oppose some later application for registration, or bringing action to cancel a later registration. The government fee is \$10. The name of a corporation may be recorded in the patent office; thereafter registration of the name of the corporation or the principal word thereof to other corporations will be denied.

**When**

**you need more sausage binder, try Short's.**

It leads them all in

**Absorption  
Retention  
Freedom from  
fermentation**

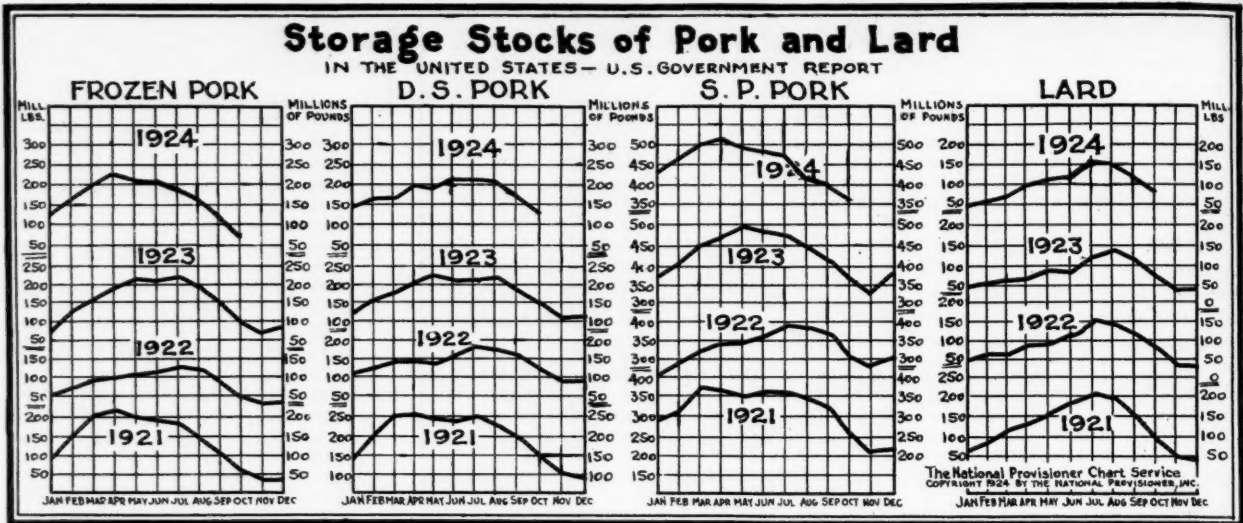
We ship it direct. You get it fresh.

**J. R. Short Milling Company**

38th and Wall Streets, Chicago



"Buy Direct From the Mill"



The above chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows stocks of provisions and lard in storage in the United States on the first of each month, up to and including October 1, with comparisons for the same period in 1923, 1922 and 1921.

Stocks of provisions and lard have shown the usual rapid seasonal decline during September. Frozen pork has moved somewhat faster this year than it did in September of 1923 or 1922, as have D. S. meats. S. P. pork and lard have declined in almost an exact parallel with the movement of these stocks in the same month during each of the three years previous.

Improvement in Southern agricultural conditions has made heavy demands on the dry salt meat market, and the demand for smoked bacon and hams has had a very favorable influence on stocks of S. P. meats.

The European outlet for lard has improved and heavy stocks have moved into consumption, the quantity in storage declining more than 40,000,000 lbs. during September alone.

Stocks of S. P. meats on hand October 1st were heavier than those for the 5-year average of that date, but were slightly less than those of October 1, 1923. Lard stocks are about the same as the 5-year average, but are approximately 10,000,000 lbs. heavier than a year ago. D. S. meats are below the 5-year average and approximately 12,000,000 lbs. lower than those of a year ago.

Since the beginning of the month heavy stocks of both meats and lard have moved into consumptive channels.

The beginning of the fall packing season is near at hand, but at the present rate of movement, stocks of some provisions will be barely sufficient to meet the demand until the new pack is available.

#### STOCKS IN COLD STORAGE.

The figures on which the above chart is based are as follows, in pounds:

	Frozen pork	S. P. pork	D. S. pork	Lard
1921.				
Jan. ...	93,990,000	294,993,000	144,997,000	59,319,000
Feb. ...	150,594,000	316,328,000	202,909,000	83,549,000
Mar. ...	208,859,000	376,376,000	251,895,000	117,690,000
Apr. ...	219,994,000	397,533,000	255,390,000	128,614,000
May ...	200,706,000	355,041,000	246,443,000	152,428,000
June ...	194,486,000	366,291,000	240,610,000	181,992,000
July ...	182,163,000	366,346,000	250,752,000	204,301,000
Aug. ...	149,435,000	346,723,000	231,512,000	194,490,000
Sept. ...	103,486,000	329,180,000	200,291,000	149,886,000
Oct. ...	64,682,000	257,245,000	149,975,000	88,115,000
Nov. ...	38,517,000	212,528,000	108,610,000	48,850,000
Dec. ...	37,513,000	221,345,000	96,731,000	42,001,000

	Frozen pork	S. P. pork	D. S. pork	Lard
1922.				
Jan. ...	51,263,000	252,822,000	111,071,000	47,541,000
Feb. ...	71,722,000	284,487,000	128,889,000	61,202,000
Mar. ...	86,219,000	321,950,000	139,281,000	61,297,000
Apr. ...	98,765,000	347,275,000	145,182,000	86,031,000
May ...	103,907,000	348,304,000	142,030,000	96,065,000
June ...	114,571,000	362,395,000	157,089,000	123,798,000
July ...	128,962,000	391,474,000	186,948,000	154,254,000
Aug. ...	117,903,000	385,892,000	179,856,000	143,084,000
Sept. ...	84,815,000	369,187,000	165,608,000	119,755,000
Oct. ...	46,796,000	313,517,000	122,783,000	75,338,000
Nov. ...	30,698,000	278,811,000	85,671,000	36,750,000
Dec. ...	35,774,000	302,708,000	83,017,000	32,596,000

	Frozen pork	S. P. pork	D. S. pork	Lard
1923.				
Jan. ...	72,278,000	377,107,000	121,126,000	48,808,000
Feb. ...	120,196,000	412,806,000	156,922,000	56,296,000
Mar. ...	154,377,000	451,279,000	178,024,000	59,101,000
Apr. ...	189,115,000	469,130,000	206,429,000	66,743,000
May ...	213,224,000	499,119,000	227,728,000	85,251,000
June ...	210,645,000	483,673,000	214,453,000	84,530,000
July ...	217,074,000	473,509,000	217,862,000	123,896,000
Aug. ...	195,002,000	449,441,000	221,710,000	143,578,000
Sept. ...	148,753,000	413,798,000	191,711,000	115,890,000
Oct. ...	98,715,000	367,374,000	146,974,000	72,608,000
Nov. ...	71,640,000	325,450,000	108,850,000	35,225,000
Dec. ...	82,068,000	384,004,000	110,824,000	35,317,000

	Frozen pork	S. P. pork	D. S. pork	Lard
1924.				
Jan. ...	126,783,000	432,726,000	147,487,000	49,822,000
Feb. ...	165,822,000	468,373,000	168,141,000	56,151,000
Mar. ...	199,428,000	500,638,000	168,145,000	68,557,000
Apr. ...	227,284,000	512,190,000	192,934,000	85,722,000
May ...	215,767,000	500,683,000	191,882,000	102,317,000
June ...	201,728,000	483,372,000	206,009,000	127,949,000
July ...	186,596,000	473,914,000	212,158,000	152,529,000
Aug. ...	164,461,000	443,795,000	202,002,000	150,243,000
Sept. ...	121,816,000	408,928,000	180,127,000	124,676,000
Oct. ...	77,821,000	351,999,000	135,594,000	83,854,000

#### LARD AND GREASE EXPORTS.

Exports of lard from New York, October 1 to October 14, were 19,029,403 lbs.; tallow, 753,600; greases, 2,006,000 lbs.; stearine, 106,000 lbs.

#### Short Form Hog Test

Do you know each day how your hogs "cut out"?

Do you know how to figure all operating charges and expenses so as to get at your cutting profit or loss per day or per cwt.?

THE NATIONAL PROVISIONER'S revised Short Form Hog Test enables you to keep track of this each day.

If you want a supply of these test forms for daily figuring fill out the following and mail it at once:

The National Provisioner,  
Old Colony Bldg., Chicago.

Please send me .... copies of the Short Form Hog Test for daily figuring.

Name. ....

Street. ....

City. ....

Single copies, 2c; 25 or more, 1c each; quantities, at cost.

#### STORAGE STOCKS IN U. S.

The stocks of meat and lard in storage in the United States on October 1, 1924, are announced by the U. S. Bureau of Agricultural Economics as follows:

	Oct. 1, '24 lbs.	Sept. 1, '24. lbs.	5-yr. av. Oct. 1-lbs.
Beef, frozen .....	28,642,000	20,135,000	66,240,000
Cured .....	8,622,000	10,785,000	22,401,000
In cure .....	10,313,000	8,986,000	"
Pork, frozen .....	77,821,000	121,816,000	71,856,000
D. S. cured .....	75,789,000	102,316,000	197,181,000
D. S. in cure .....	59,805,000	77,811,000	"
S. P. cured .....	151,426,000	169,692,000	306,261,000
S. P. in cure .....	200,573,000	239,236,000	"
Lamb and mutton frozen .....	2,535,000	2,230,000	8,906,000
Mixed meats .....	57,174,000	63,644,000	64,721,000
Lard .....	83,854,000	124,676,000	83,755,000

\* Prior to 1920 figures for cured meats included those for meats still in process of cure.

#### LIVERPOOL PROVISION STOCKS.

Stocks on hand at Liverpool on October 1, 1924, as estimated by the Liverpool Traders Association, with comparisons for last month and last year are as follows:

	Sept. 30, 1924.	Aug. 31, 1924.	Sept. 29, 1923.
Bacon, boxes .....	8,146	8,120	12,089
Hams, boxes .....	7,463	10,944	6,288
Shoulders, boxes .....	899	1,224	3,332
Lard (theres) P.S.W. ....	1,573	1,069	2,155
Lard (refined) tons .....	3,542	4,401	2,843

Imports into Liverpool for the month of September:

26,740 boxes bacon, including shoulders.  
12,861 boxes hams.  
46,417 cwt. lard.

The approximate weekly consumption ex Liverpool stocks is given below:

	Bacon, boxes.	Hams, boxes.	Lard, tons.
September, 1924 .....	6,309	3,814	724
August, 1924 .....	6,271	3,729	596
September, 1923 .....	7,537	3,487	635



# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

### Higher Hog Records—Trade Active— Some Reaction—Hog Movement Increased.

The upward swing of hogs and product seemed to culminate at the close of last week, with hogs over 11c, and October lard 15.60c. The rise in the price of hogs has been almost steady since November.

For a long time the market hung around 7@7½c, swinging over 8c at the end of July, and made the high record up to that time of 9¾c at the end of July. From the end of July until the end of September the market held between 9 and 9¾c, moving about 10c at the end of September, and it took but a few days in October to swing above 11c. The rise from the low point of the season has been about 5¾c a pound, almost doubling the price at the low point.

### Product Lower Than Hogs.

The improvement in lard and other product has not been as pronounced, but there has been a gain of about 50% in the price of product compared with the gain of nearly 100% in the price of hogs. Deductions made from this are that the price prevailing at the low point last winter of hogs and product represented in product the cost of the hog and the overhead of the killing, and this overhead was not materially increased by the advance in hog prices, so that the gain of over 5c a pound in hogs was paralleled by gains of about 5c a pound in the product.

The position of the stock raiser has been greatly improved by the advance in livestock prices. The gain in hogs has brought the price of hogs in line with the price of grain and general feedstuffs costs. The situation is particularly interesting in this respect, and has a distinct bearing on the general feedstuffs costs this winter.

### Comparison of the Corn Crop.

A comparison of the corn crop situation in the leading hog and corn states is rather impressive. On the basis of the last Government report the corn crop in the principal corn states, in millions of bushels, compares with last year's and the year before follows:

	1924.	1923.	1922.
Ohio .....	90.6	159.8	149.1
Indiana .....	115.2	192.6	176.3
Illinois .....	279.8	337.3	313.1
Iowa .....	337.0	430.2	466.4
Nebraska .....	208.9	272.1	182.4
Kansas .....	148.6	122.1	98.4
Missouri .....	182.5	196.8	178.1
South Dakota .....	108.6	145.2	110.0
Minnesota .....	111.7	154.6	131.3
Total .....	1,578.2	2,010.9	1,806.1

The reduction in the feed crops in some of the big hog states, as shown by the above comparison, is likely to have a distinct bearing on the available hog supply next year. The decrease in the corn crop in the above states is 438,000,000 bu. or practically four-fifths of the entire decrease in the corn crop this year. What the seeding value is of the corn remaining is a difficult proposition.

The Government method of estimating is to try and bring the crop idea on to bushels of 56 lbs. each year so that the comparisons may be reasonably accurate. If the measured bushels are simply taken, it would mean a very great deal of difference in different years in what the measured bushels of poor quality would give in feeding value compared with other years of high quality and heavy weights.

The trade continues to watch very carefully for some evidence of material slackening in the foreign demand for product and this is expected to materialize almost at any minute, with the advance of practically 50% in prices, compared with last winter. On the other hand a very important factor is the settlement of the German question.

The tremendous success of the German loan and the issuing of private credits for commercial purposes is expected to mean a vast easing of the credit situation in Germany, and to make possible for the German buyers to finance operations in all

commodities with a much greater ease. This has already been reflected in sharp buying of food grains, particularly rye, at the seaboard at sharply advanced prices over quotations that were made just before the loan was subscribed for.

The domestic demand for product has been quite steady. There seems to be no special change in this respect. The maintained business conditions throughout the country mean maintained buying power by the employees of the country, while the vastly improved farm conditions in the hog and grain states, as well as other livestock states, generally means big buying power.

### Look for Increased Buying Power.

The situation in this respect would seem to mean that the buying power of the entire country might be increased enough so as to mean maintained activity in manufacturing centers. With wheat up 50 per cent, corn up 75 per cent, rye up 100 per cent, barley and oats up very sharply, cotton selling at nearly double the pre-war level, cottonseed in proportion, and with livestock up almost 100 per cent compared with last year for hogs, and sharply higher for other livestock, the buying power of the country has been vastly increased. In the case of wheat alone the advance in price has increased returns to the country on the amount sold so far about \$200,000,000 over last year.

A most interesting factor in connection with the advance in prices and the general effect on business conditions, is that the section of the country, which for the past two years had the distressing effect of the low prices and poor crops, has this year raised the surpluses of the country on grains as far as any surpluses are available, and is getting from 50 per cent to 75 per cent higher prices for the product.

### The Export Situation.

On the basis of the Government estimates of the hog supply, there would seem to be moderate likelihood of any great surplus of product for export this year. Nevertheless, up to the present time there has been only a moderate decrease in the actual shipments. Packing so far this year has decreased about 2,250,000 hogs compared with last year, which would be a reduction of about 75,000,000 lbs. in the lard production and about 275,000,000 lbs. in the total meat production.

PORK—Demand fairly good and prices strong. At New York mess was quoted at \$30.@32, and short clears \$29.@33.

LARD—Demand was good and the market very strong, with prime western quoted at \$16.50@16.60c, middle western \$16.35@16.45c, city 16@16¼c, refined continent 17¼c, South America 18¼c, Brazil kegs 19¼c, and compound 13@13¼c.

BEEF—The market was steady, but demand was rather quiet. Mess at New York was quoted at \$17.@18, packet \$17.@18, family \$20.@22, extra India mess \$34.@35. No. 1 canned corn beef \$2.35, No. 2, 6-lbs., \$1.5; pickled tongues, \$55@65, nom.

SEE PAGE 39 FOR LATER MARKETS

### GERMAN PORK IMPORTS.

According to a cable received by the Department of Commerce from Commercial Attache C. E. Herring, Berlin, Germany, official figures show that during August the net imports of pork products into Germany were hogs, 2,200 metric tons; pork, 1,400 metric tons; bacon, 1,500 metric tons; and lard, 10,800 metric tons.

### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending Oct. 11, 1924, are reported by the U. S. Department of Commerce as follows:

	Week ending Oct. 11, 1924.	Oct. 4, 1924.	Oct. 4 to Oct. 11, 1924*	Jan. 1 1924.
	thousand pounds.	thousand pounds.	thousand pounds.	thousand pounds.
<b>Hams and Shoulders, Including Wiltshires.</b>				
Total .....	1,913	1,831	1,692	258,401
To Belgium .....	.....	.....	8	14,472
Germany .....	.....	.....	4	601
Netherlands .....	.....	.....	.....	1,963
United Kingdom .....	1,693	1,532	1,507	210,151
Other Europe .....	.....	.....	.....	5,266
Canada .....	.....	.....	15	6,637
Cuba .....	290	236	156	12,714
Other countries .....	7	44	15	4,757
<b>Bacon, Including Cumberlands.</b>				
Total .....	4,486	7,386	7,038	270,767
To Belgium .....	450	732	640	9,045
Germany .....	75	1,350	946	37,005
Netherlands .....	545	512	495	19,718
United Kingdom .....	2,466	3,105	4,143	111,348
Other Europe .....	014	595	265	64,796
Canada .....	.....	120	46	5,302
Cuba .....	35	108	31	19,800
Other countries .....	1	714	472	3,684
<b>Lard.</b>				
Total .....	12,237	14,738	15,155	772,792
To Belgium .....	342	1,497	471	26,729
Germany .....	1,782	8,123	7,777	260,374
Netherlands .....	1,996	364	2,209	57,877
United Kingdom .....	4,220	2,583	3,079	188,960
Other Europe .....	2,769	189	102	94,518
Canada .....	45	232	151	9,062
Cuba .....	854	1,127	1,025	73,702
Other countries .....	179	625	341	61,580
<b>Pickled Pork.</b>				
Total .....	352	517	252	22,187
To Belgium .....	.....	.....	.....	267
Germany .....	.....	45	.....	707
Netherlands .....	.....	.....	.....	187
United Kingdom .....	109	69	72	3,813
Other Europe .....	110	.....	.....	1,812
Canada .....	127	378	168	4,050
Cuba .....	5	12	.....	2,652
Other countries .....	1	13	7	7,790

WEEK ENDING OCTOBER 11, 1924.

	Hams and shoulders thousand pounds.	Bacon thousand pounds.	Lard thousand pounds.	Pickled pork thous. lbs.
Districts from which exported				
Boston .....	664	3	806	.....
Detroit .....	757	510	992	87
Port Huron .....	944	575	2,180	189
Key West .....	290	35	810	.....
New Orleans .....	7	1	243	6
New York .....	8	3,872	8,124	157
Philadelphia .....	.....	.....	71	.....

\*Revised to August 31, including exports from all ports.



**"I can't pass those Hams"**  
**says the Government Inspector**  
**"the internal Temperature is TOO LOW!"**

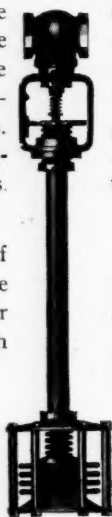
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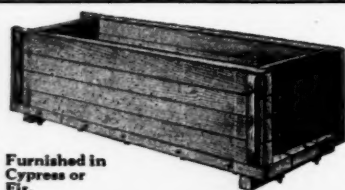
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Prompt delivery on receipt of order

**Kalamazoo Tank & Silo Co. Kalamazoo, Michigan**

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**GERMAN HOGS HIGH PRICED.**

Hog prices in Germany reached a new high average of \$17.97 per cwt. during the week ending September 24. At the same time there was an increase in receipts at 14 important markets from 40,500 the previous week to 50,600 in the week ending

September 24, according to the U. S. Department of Agriculture. The average receipts for these markets for the past eight weeks have been around 45,000.

Lard prices at Hamburg continued steady for the week at about \$16.55 per cwt. Margarine prices in Berlin were unchanged at about \$13.30.

**BRITISH PROVISION MARKET.**

(Special Letter to The National Provisioner.)

Liverpool, England, Oct. 4, 1924

A very strong position has developed on American bacon on this market this week. The market is only lightly supplied, especially with fresh meats, and with small arrivals coming to hand, and a dearth of c.i.f. offers from packers, there is a prospect of extreme scarcity, especially of side meats, for the near future.

The consumptive inquiry is good and buyers are finding difficulty in filling their requirements. Good advances in prices have been registered during the week, and extreme prices have to be paid to secure fresh goods, and these conditions look like continuing.

Hams have at last turned the corner, and are firmly held and in fair demand. With the reduction in stock advised on the first of the month, and the fairly good value they represent against bacon, hams look like advancing further.

Shoulders are firm for both squares and picnics. All cures of Wiltshire sides have advanced this week, and there is a firm tone for Irish, Danish and Canadian.

Lard on spot is very firm, and meeting with an improved consumptive inquiry.

**PORK CUTS AT NEW YORK.**

(Special Report to The National Provisioner from H. C. Zaun.)

New York, October 15, 1924.—Whole sale prices on green and sweet pickled pork cuts: Pork loins, 30@32c; green hams, 8-10 lbs., 20c; 10-12 lbs., 19c; 12-14 lbs., 18½c; green picnics, 4-6 lbs., 16¾c; 6-8 lbs., 16½c; green clear bellies, 6-8 lbs., 21c; 8-10 lbs., 20c; 10-12 lbs., 20c; 12-14 lbs., 19c; S. P. clear bellies, 6-8 lbs., 16c; 8-10 lbs., 17½c; 10-12 lbs., 16¾c; 12-14 lbs., 16c; S. P. hams, 8-10 lbs., 18½c; 10-12 lbs., 18c; 12-14 lbs., 18c; 18-20 lbs., 19c; dressed hogs, 16½c; city steam lard, 16¾c; compound, 13@14c.

**EXPORTS OF PROVISIONS.**

Exports of provisions from Atlantic and Gulf ports for the week ending October 11, 1924, with comparisons:

	PORK, BBLS.		
	Week ended Oct. 11, 1924.	Week ended Nov. 13, 1923.	From Nov. 1, 1923 to Oct. 11, 1924.
United Kingdom...	60	75	3,110
Continent .....	1,658	1,000	18,850
So. & Cent. Amer. ....			20
West Indies .....			16,051
Total .....	1,718	1,075	38,031

BACON AND HAMS, LBS.			
United Kingdom...	6,886,250	14,497,450	478,433,310
Continent .....	4,805,500	4,351,000	279,257,275
So. & Cent. Amer. ....			1,435,500
West Indies .....		89,000	5,621,700
B. N. A. Colonies .....			2,115,000
Other countries .....			2,335,500
Total .....	11,691,750	18,937,450	739,198,285

LARD, LBS.			
United Kingdom...	2,854,450	3,001,355	227,242,339
Continent .....	11,209,426	6,781,751	559,137,367
So. & Cent. Amer. ....	101,000		5,417,952
West Indies .....	71,757	5,000	5,189,511
B. N. A. Colonies .....			123,700
Other countries .....	312,675		563,747
Total .....	14,549,808	9,788,106	797,674,616

**RECAPITULATION OF THE WEEK'S EXPORTS.**

From—	Pork, lbs.	Bacon and hams, lbs.	Lard lbs.
New York .....	1,718	6,511,750	12,174,808
Boston .....			1,140,000
Philadelphia .....			68,000
New Orleans .....			112,000
Montreal .....		5,180,000	1,055,000
Total week .....	1,718	11,691,750	14,549,808
Previous week .....	1,148	10,584,250	12,144,896
2 weeks ago .....	424	13,569,750	14,585,815
Cor. week 1923 .....	1,075	18,937,450	9,788,106

Comparative summary of aggregate exports in lbs., from Nov. 1, 1923, to Oct. 11, 1924.

	1923-1924.	1922-1923.	Decrease.
Pork, lbs. ....	7,006,200	10,210,400	2,604,200
Bacon & Hams, lbs. ....	739,198,285	785,679,354	46,481,069
Lard, lbs. ....	797,674,616	839,251,009	32,576,435



# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW**—A very strong market, with new highs for the upturn, featured tallow again this week, prices in the east advancing fully a half cent a pound over a week ago, with sales of extra, New York, to operators reported at nine cents, and sales to consumers at 9½c. Offerings were limited, as the market advanced, while the strength in other allied commodities helped somewhat.

Sentiment was very friendly to the list, and it was figured that owing to the scarcity of nearby palm oils, soap makers would be constant buyers for some time. The output has fallen off somewhat, but it is generally believed that the present levels will bring about an increase in production. At New York city special was quoted at nine cents, extra at 9½c, and edible at 10½@10¾c.

At Chicago the market was very firm with offerings limited, edible selling at 10½c, and 10¾c asked, while 9½c was paid for city fancy with up to ten cents asked, and prime packer sold at 9½c.

At the London auction on Wednesday, the 15th, there were 976 casks offered of which 900 casks were sold at 49s 9d @ 52s for mutton; beef 49s 6d @ 52s.

Australian choice in Liverpool was 48s 6d; good mixed 47s.

**STEARINE**—The market was moderately active and very firmly held with demand somewhat better, and with interest in evidence from the compound trade. At New York oleo was held at 13½c, while at Chicago oleo was quoted at 12½@13c.

**OLEO OILS**—A very strong tone featured the market, following the trend elsewhere, and prices were somewhat higher than a week ago, although a routine demand was reported. At New York extra was quoted at 21½c, medium at 18½c, and lower grades at 17c. At Chicago extra was quoted at 20½c.

SEE PAGE 39 FOR LATER MARKETS.

**LARD OIL**—A rather strong market the past week featured this oil with demand somewhat better and owing to the persistent strength in raw materials. Trade on the whole however, was of a routine character. At New York edible was quoted at 18½c, extra winter 17¾c, Extra No. 1 12½c, No. 1, 12c, No. 2 at 11¾c.

**NEATSFOOT OIL**—The market was somewhat stronger with the strength in raw materials with a fairly good demand and with the strength in other oils. Consumers however, were slow in following upturns. At New York pure was quoted at 15½c, extra at 12½c, No. 1 at 12½c, and cold pressed at 17½c.

**GREASES**—A rather strong tone featured the grease list the past week both here and in the west. Demand was rather good and inquiries were liberal. Offerings were more limited as producers were reported well sold ahead, and the strength in competing fats helped the market considerably.

Sentiment was rather mixed on this advance, but in most quarters the belief appeared to prevail that with a lack of pressure of actual greases on the market, any round lot demand would probably bring about further improvement in prices. The strength in tallow and in palm oils together with the recent advance in coconut oil has been the underlying factor in the upturn.

At New York yellow was quoted at 7¾@8c, choice house 7¾@7¾c; A White 8¾c; B White 8½c and choice white 13½c nominal. Chicago reported sales of choice

white at 13¼c c. a. f. New York. At Chicago brown was quoted at 7@7¼c; Yellow, 8@8¼c; A White, 9¼c; B White, 8½c, and choice white 12c.

### Packinghouse By-Products

#### Blood.

Chicago, October 16, 1924.

The blood market is very quiet. Additional sales have been reported at \$4.00, although buyers' ideas are somewhat lower.

	Unit ammonia.
Ground .....	\$4.00@4.10
Crushed and unground .....	3.80@3.90

#### Digester Hog Tankage Materials.

This market is quiet, and an easier feeling has developed. Buyers are rather scarce, and their ideas are somewhat lower.

	Unit ammonia.
Ground, 10 to 12%, ammonia .....	\$3.85@4.00
Unground, 11 to 13%, ammonia .....	3.65@3.75
Unground, 7 to 10%, ammonia .....	3.25@3.55

#### Fertilizer Tankage Materials.

The fertilizer tankage materials market is rather spotty for prompt shipment. Buyers are now mostly interested in futures.

	Unit ammonia.
High grade, ground, 10-12%, ammonia .....	\$3.10@3.25
Lower grade, ground, 6-9%, ammonia .....	2.75@3.00
Medium to high grade, unground .....	2.60@2.85
Lower grade, unground .....	2.25@2.50
Hoof meal .....	3.00@3.10
Grinding hooft, pigs toes, dry .....	27.00@32.00

#### Bone Meals.

There is a good trade in the bone meals market. The market is steady and is in better shape than it has been.

	Per ton.
Raw bone, meal .....	\$20.00@32.00
Steamed, ground .....	20.00@24.00
Steamed, unground .....	15.00@17.00

#### Cracklings.

The cracklings market is about steady. Very little material is offered, and demand is light.

	Per ton.
Pork, according to grease and quality .....	\$60.00@70.00
Beef, according to grease and quality .....	35.00@60.00

#### Bones, Horns and Hoofs.

The market for bones is quiet. Horns are steady, and there is a fair demand for hooft for grinding purposes.

Horns, unassorted .....	\$ 75.00@200.00
Culls .....	28.00@30.00
Hoofs, unassorted .....	32.00@35.00
Round shin bones, unassorted .....	50.00@55.00
Flat shin bones, unassorted .....	40.00@45.00
Hoof meal .....	45.00@50.00

(NOTE.—Foregoing prices are for mixed carloads of materials indicated above.)

#### Glue and Gelatin Stock.

The market on jaws, skulls and knuckles is steady at around \$30.00. Junk bones are quoted at \$25.00. Sinews reported sold at \$21.00.

	Per ton.
Calf stock .....	\$28.00@29.50
Edible pig skin strips .....	75.00@85.00
Rejected manufacturing bones .....	33.00@35.00
Horn piths .....	23.00@25.00
Cattle jaws, skulls and knuckles .....	30.00@31.00
Junk and hotel kitchen bones .....	25.00@28.00
Sinews, pizzles and hide trimmings .....	19.00@21.00

#### Animal Hair.

Not much hog hair is offered around. There is a fair demand, and the market is steady to strong. Recent quotations follow, delivered, Chicago basis:

Cold dried, lb. ....	2½@ 3½c
Processed, lb. ....	6 @ 7½c
Dyed .....	8½@ 9½c
Cattle switches (110 to 160) each .....	2½@ 3½c
Horse tails, each .....	30 @ 35c
Horse mane hair, green, lb. ....	8 @ 8½c
Unwashed dry horse mane hair, lb. ....	11 @ 12c
Pulled horse tail hair, lb. ....	40 @ 45c

#### Pig Skin Strips.

No recent trading has been reported in this market. Some contracts have been made for future delivery, and the market is again quiet.

### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, October 15, 1924.—There are some inquiries in the market for tankage for fertilizer purposes but the buyers are very slow to act. Very little business is being done because the buyers are not anxious to pay present asking prices. However, the stocks are rather light and therefore the sellers are not inclined to make concessions in price.

The demand for cracklings has improved a little but not enough to advance prices to any extent. Other ammoniates such as nitrate of soda and sulphate of ammonia are firm and nitrate has advanced on account of the rise in English Sterling.

### CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on October 14, 1924, with comparisons, are reported by the Chicago Board of Trade as follows:

	Oct. 14, 1924.	Sept. 30, 1924.	Oct. 14, 1923.
Mess pork, made Oct. 1, '23, to Oct. 1, '24.	206	405	2,422
P. S. lard, made since Oct. 1, 1924, lbs. ....	1,010,008	.....	994,895
P. S. lard, made Oct. 1, '23, to Oct. 1, '24.	24,926,651	44,615,721	18,563,563
Other kinds of lard, ...	2,549,321	5,571,864	3,900,275
Short rib middles, made since Oct. 1, '24, lbs. ....	9,777	.....	.....
Short rib middles, made previous to Oct. 1, 1924, lbs. ....	1,536,559	2,239,497	1,248,359
D. S. clear bellies, made since Oct. 1, 1924 .....	2,045,179	.....	.....
D. S. clear bellies, made previous to Oct. 1, 1924 .....	14,479,117	20,995,173	.....
D. S. rib bellies, made since Oct. 1, 1924 .....	470,407	.....	.....
D. S. rib bellies, made previous to Oct. 1, 1924 .....	4,310,103	6,401,228	.....
Extra short clear middles, made since Oct. 1, 1924, lbs. ....	19,910	.....	.....
Extra short clear middles, made previous to Oct. 1, 1924, lbs. ....	94,717	95,663	248,879

## "D--- that black gut hasher!"

"It costs more to keep up than it's worth. Throw it out on the scrap pile!"

Has that been your experience?

If you could get a machine that was fool-proof, and that would enable you to turn all your hog grease products into All-Hog White Grease, would you buy it?

You bet you would!—if you know how to figure grease prices!

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**HILL MANUFACTURING COMPANY**

Monadnock Building,

Chicago, Ill.



**MARGARINE TAX ON CONSUMER.**

Federal and state taxes levied upon margarine during the year ending June 30, 1924, are estimated at more than \$6,000,000, in a report issued by the Institute of Margarine Manufacturers. These taxes, which indirectly are paid by the consumer, says the report, are a burden upon a class which can least afford to pay a tax upon its food. Margarine is the only staple commodity forced to pay a tax of this kind.

According to a preliminary report by the Treasury Department, internal revenue taxes upon margarine and special taxes paid by manufacturers and dealers to the Federal Government during the past year amounted to \$2,814,104. Margarine taxes levied by the various states are estimated at more than \$3,000,000 additional.

In some states efforts are being made by grocers' organizations to reduce these taxes on the ground that they are an unfair burden. The Retail Merchants' Association of Pennsylvania, at its recent Twenty-eighth Annual Convention, adopted resolutions protesting against the license fee which the retailer must pay in order to sell margarine and which, added to the federal tax, amounts to \$106 per year. The association will urge the next session of the state legislature to repeal this law.

The Institute's report goes on to say that the consumer is well protected against frauds in the manufacture of margarine by the Pure Food Law of the Federal Government and of every state in the Union; moreover, nearly all the large cities have similar laws and machinery for their administration. An investigation made by the Institute three years ago proved that there were fewer prosecutions for violation of these laws in respect to margarine than in respect to any other article of food as widely used. Over a period of five years, the number of persons prosecuted for the sale of oleomargarine as butter was only 65, or an average of thirteen prosecutions a year.

The report declares that the high taxes now paid by the margarine industry and the heavy burden imposed upon consumers of this commodity are due mainly to the efforts of the organized dairy interests which regard margarine as a competitor of butter, notwithstanding the fact that the sale of margarine as butter and frauds upon the public resulting therefrom are extremely rare. The United States of America, says the Institute, is the only country that has placed heavy burdens, not only as taxes but as unnecessary laws and administrative regulations for their enforcement, upon this product.

Notwithstanding the handicaps under which margarine is manufactured and sold, preliminary government reports indicate an increase in the consumption of this product during the past year, as compared with the previous year, amounting to nearly 25,000,000 pounds.

**MITCHELL LEAVES BRECHT.**

John Mitchell, general sales manager of The Brecht Company, St. Louis and New York, has resigned his position with that company. Mr. Mitchell has been in charge of Brecht sales since January, 1923. His future plans are not announced.

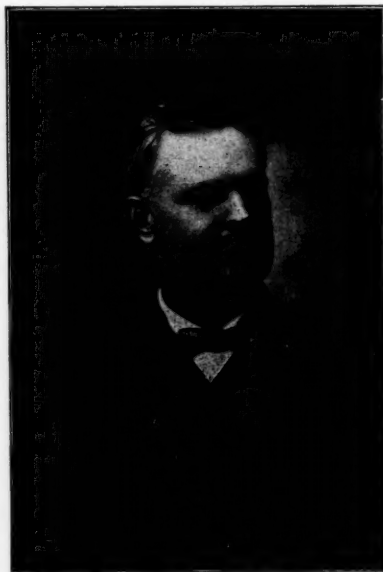
**COTTON OIL PIONEER PASSES.**

The cottonseed oil trade was shocked to learn of the death of Col. Edward S. Ready of Helena, Ark., on September 21, at the age of 65. Col. Ready was one of the best-known and most popular men in the industry, and his passing is mourned by the entire trade.

Funeral services were held from his late residence in Helena. The pallbearers were intimate friends who had worked with him in one capacity or another. Among them were W. P. Battle, F. W. Brode, G. Worthen Agee, W. R. Satterfield, A. G. Kahn and Philip Hickey.

Col. Ready was a pioneer in the cottonseed crushing industry, having entered it in the early 80's. He operated the mill of the American Cotton Oil Company at Arkansas City, being transferred to Helena a few years later as manager of the associated mill in that city.

In 1897 he resigned and purchased the oil mill at Helena, which is now known as the New South Oil Company. He was president of the company at the time of his death, although he relinquished the



THE LATE COL. E. S. READY.

management several years ago in order to give his attention to his banking interests.

Col. Ready was a charter member of the Interstate Cotton Seed Crusher's Association, and its fourth president, serving in 1900-1901. He was also one of the organizers of the Arkansas Cottonseed Crushers' Association. He is survived by a widow and three sisters.

Probably no man in the entire industry was better known or better liked than Col. Ready. His worthwhile and constructive advice was always in demand, and his friendship was a prize to those possessing it. His passing will leave a void in his industry.

**INDIAN OIL SEED EXPORTS.**

India sent 6,368 tons of rapeseed and 392 tons of cottonseed to Europe during August, according to a report from Vice Consul William B. Douglas, Jr., Karachi, India, to the U. S. Department of Commerce.

**VEGETABLE OIL IN GERMANY.**

The signing of the London pact has brought about a general improvement in the vegetable oil and allied trades in Germany. Prices of vegetable oils have advanced slightly and margarine prices have advanced slightly in the domestic market, although not yet attaining the high prices of the raw materials demanded in the world markets.

Several new failures in the German margarine industry are a sure sign of the poor conditions still prevailing in that industry which are mainly caused by the excessive number of new margarine factories established after the war, according to the opinions advanced by the trade and reported to the Department of Commerce by Consul General in Charge T. Jaeckel, Hamburg, Germany. The Hamburg market in oilseeds and vegetable oils has recently become more active and margarine manufacturers are again operating on a less restricted sale, owing not only to the higher price level mentioned above, but also to the fact that the approaching fall season has brought about an increased consumption of fats.

While the soap industry on the whole seems to be in a more healthful condition, soap manufacturers report a very small volume of business which covers principally the urgent requirements of the trade. Stocks of raw materials in the soap industry are reported to be low.

The following official statistics show the imports at Hamburg and Bremen and exports from Hamburg of vegetable oils, oilseeds and cakes, for July, 1924:

	Hamburg	
	Imports	Exports
	Metric tons	
Copra .....	5,555	1,056
Palmkernels .....	15,652	4,342
Peanuts .....	2,038	686
Rapeseed .....	515	.....
Soya beans .....	2,032	200
Cocoa and Palm oil .....	14,807	.....
Linseed oil .....	740	.....
Oil cake .....	9,780	10,650
	Bremen	
	Imports	
	Metric tons	
Peanuts .....	2,306	
Copra .....	904	
Palmkernels, etc. ....	429	
Cottonseed .....	62	
Linseed .....	110	
Sesame seed .....	202	

**PALM OIL IN BRITISH MALAYA.**

In tropical countries industries frequently rotate, one commodity being developed for a number of years, then a new industry takes its place. In the Straits Settlements this is constantly taking place.

Years ago coffee was the main industry, then there was a shift to sugar, and twenty years ago the newly introduced rubber in Malaya began crowding out the rice paddy and coconut plantations. Now, many planters have started the cultivation of palm oil in place of rubber. The oil palm thrives in the same soil as rubber and there will be no difficulty in producing it in the Straits Settlements. There are now 5,000 acres under actual cultivation in the Federated Malay States, and one-fifth of this area is bearing.

The export of oil and kernels has already begun. The quality of the oil is excellent and there has been a good demand locally for palm oil, as well as in England. The manufacture thus far, however, has been entirely by hand machinery, reports Consul General Ernest L. Harris, Singapore, Straits Settlements, to the Department of Commerce.

## VEGETABLE OILS

### WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

**Market Moderately Active—Undertone Easier—Sentiment Mixed—Crude Offers Enlarging—Seed Easier—Cash Demand Good.**

A moderately active trade in cotton oil futures on the New York Produce Exchange was in evidence the past week, with the daily turnover fairly liberal, but with speculative activity noticeably smaller than for the past few weeks. The undertone was somewhat easier, and although the market was stubborn to selling pressure at times, prices were off .50 to .90 from the high points of the present month, and sentiment was quite mixed.

An absence of aggressive western bull support, together with profit taking and refiners' pressure, tended to take the edge off the market, the lard strength notwithstanding, although the latter tended to make for an orderly decline in oil, and brought about profit taking on moderate declines.

#### Speculative Buying Slowed Up.

Of late it is becoming more and more noticeable that the trade is becoming more familiar with the great differences prevailing in the lard and the oil situation this year. It is this fact that has slowed

up the speculative buying in oil and has checked local support somewhat, even though the lard premiums over oil are considerable.

As pointed out before, in lard there are rapidly decreasing stocks, lack of pressure of hogs, and a tight technical pit condition in Chicago with prospects for greatly reduced lard production compared with last year. In cotton oil there is the steadily increasing visible supply, a crop much larger than last year's just moving, with the bulk of the hedge pressure still to come upon the market.

There is also a possible production of oil in sight, which would appear greatly too large for the domestic trade, as cotton oil is on a domestic basis at present, and will, it is contended by some of the trade leaders, have to seek a level which will open up a channel to Europe or else to the soap kettle.

#### Look for Compound Trade Revival.

There is no question but what the lard situation this year means a revival of the compound trade, and that domestic consumption of oil will be heavier than last year. But, granting this, at the present writing, and allowing for a liberal increase in domestic distribution, there appears a

great possibility that at the end of this season, for the first time in three or four years, there will be a normal carry-over into the new crop.

This is predicated upon the belief that for the last ten months of this season there is or will be available 300,000 bbls. monthly. Should the monthly consumption reach 250,000 bbls, as an average for the balance of the season, this would indicate a carry-over for the season of 500,000 bbls. at the end of the year, and unless new channels of consumption are opened up, will surely eliminate the scarcity of oil which has prevailed at the end of the last two seasons. At the same time this oil will, most likely, be a cause of steady pressure on the market for some time to come.

The seed market has ruled a little easier the past week, and as the weather has been favorable for picking and ginning, it is only logical to assume that the seed movement is at last under way in volume. Evidence of this is also seen in a little freer offering of crude oil, and although there has been no great pressure on the crude market, the refiners were slow in taking hold, and readily backed away from increased offerings.

#### The Question of Future Prices.

The question of future prices is still en-

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The International Vegetable Oil Co., Savannah, Ga.

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tirely in the hands of the south, and if seed and crude are pressed for sale, the futures market for oil at New York cannot be expected to withstand this pressure, the lard developments notwithstanding. The refiner will undoubtedly be a steady buyer of crude, and will shape his ideas as the oil comes out, and according to the consuming demand.

Should the latter continue at the present rate, there will be no great pressure on the crude market, but for the past few weeks, the cash demand has been so good that it is decidedly questionable whether or not it will remain at the present levels into November. The consumers' bare shelves have been partly replenished, and this will most likely make for a holding off attitude, on account of the sagging tendency of prices.

The lard stocks at Chicago for the first half of October decreased 22,000,000 lbs., which was quite a little larger loss than previous expected, but everyone has counted on a large reduction, owing to the very moderate marketing of hogs, and owing

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**COTTON OIL FUTURES**  
On the New York Produce Exchange

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Refiners of all Grades of

# COTTONSEED OIL

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to the fact that cash lard demand was reported good. It is not difficult to find 16c to 18c lard bulls in the west, and in the east, but it is very important to note that these bulls are talking those prices for nearby lard, and not for the future deliveries, especially January.

### Waiting for Cottonseed Report.

The latter part of this week the Government cottonseed report is due, and is expected to disclose decidedly poor consumption in September, with some estimates below 100,000 bbls., while the report, at the same time, is expected to show a fairly good movement of seed to the mills, and larger visible stocks than last month.

October 25th another Government cotton crop report will be issued, showing the prospects as of the middle of October, and up to this writing expectations are that the size of the crop will be increased slightly over that shown in the last report. Reports have been current in the cotton trade crediting a prominent Texas authority with giving Texas 4,750,000 bales, provided these is no frost within the next ten days.

### COTTONSEED OIL—Market transactions—

Thursday, October 9, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	.....	.....	1080	a 1125
Oct.	.....	.....	1080	a 1100
Nov.	400	1056 1050	1037	a 1045
Dec.	1700	1058 1035	1031	a 1034
Jan.	7000	1065 1037	1038	a 1040
Feb.	.....	.....	1040	a 1050
Mar.	2400	1078 1054	1055	a 1058
April	200	1070 1070	1060	a 1070
May	1200	1097 1073	1077	a 1080

Total sales, including switches, 13,800 P.  
Crude S. E. 8 $\frac{3}{4}$ -9c.

Friday, October 10, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	.....	.....	1200	a ....
Oct.	1300	1115 1096	1115	a 1120
Nov.	1200	1065 1035	1072	a 1075
Dec.	4700	1058 1040	1057	a 1060
Jan.	5200	1065 1045	1063	a 1065
Feb.	.....	.....	1065	a 1070
Mar.	8800	1081 1060	1077	a 1078
April	.....	.....	1080	a 1095
May	1200	1090 1084	1091	a 1093

Total sales, including switches, 23,600 P.  
Crude S. E. 8 $\frac{3}{4}$ -9c.

Saturday, October 11, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	.....	.....	1100	a ....
Oct.	100	1120 1120	1110	a 1120
Nov.	.....	.....	1075	a 1076
Dec.	1100	1072 1051	1060	a 1063
Jan.	1100	1078 1054	1065	a 1070
Feb.	.....	.....	1065	a 1080
Mar.	500	1075 1070	1075	a 1083
April	.....	.....	1078	a 1090
May	4800	1105 1088	1092	a 1095

Total sales, including switches, 7,600 P.  
Crude S. E. 8 $\frac{3}{4}$ -9c.

Monday, October 13, 1924.

Holiday—No Trading.

Tuesday, October 14, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	.....	.....	1050	a ....
Oct.	200	1091 1075	1080	a 1100
Nov.	200	1068 1065	1050	a 1065
Dec.	2500	1050 1026	1031	a 1032
Jan.	2400	1053 1034	1035	a 1038
Feb.	.....	.....	1040	a 1050
Mar.	1600	1700 1050	1050	a 1052
April	.....	.....	1053	a 1065
May	4400	1088 1068	1067	a 1068

Total sales, including switches, 11,300 P.  
Crude S. E. 8 $\frac{3}{4}$ -9c.

Wednesday, October 15, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	.....	.....	1050	a ....
Oct.	300	1105 1100	1095	a 1110
Nov.	2900	1063 1045	1058	a 1059
Dec.	2000	1043 1025	1042	a 1044
Jan.	2400	1048 1035	1046	a 1049
Feb.	.....	.....	1049	a 1062
Mar.	4200	1062 1049	1060	a 1062
April	.....	.....	1060	a 1075
May	5200	1080 1065	1076	a 1077

Total sales, including switches, 17,000 P.  
Crude S. E. 8 $\frac{3}{4}$ -9c.

Thursday, October 16, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot	.....	.....	1050	a ....
October	.....	.....	1110 1105	1095 a 1120
November	.....	.....	1068 1050	1048 a 1060
December	.....	.....	1054 1042	1043 a 1046
January	.....	.....	1059 1047	1047 a 1048
February	.....	.....	.....	1050 a 1060
March	.....	.....	1085 1061	1061 a 1063
April	.....	.....	.....	1060 a 1080
May	.....	.....	1090 1080	1077 a 1079

SEE PAGE 39 FOR LATER MARKETS.

**COCOANUT OIL**—A better trade, higher prices and a strong undertone featured coconut oil the past week. On the bulge a fair business passed but offerings continued firmly held and the market was strengthened by further gains in tallow and in greases in general.

The coast reported round lots of Ceylon type bulk as having sold for shipment on a basis of 8 $\frac{1}{2}$ ¢ f.o.b. coast, while several sellers tanks immediate from the coast sold at 9 $\frac{3}{4}$ ¢, while sales as high as 9 $\frac{3}{4}$ ¢ in the east were reported. Future shipments from the coast were quoted at 9c sellers tanks.

At New York Ceylon type in barrels was quoted at 10 $\frac{1}{2}$ ¢@10 $\frac{3}{4}$ ¢, edible barrels 13 $\frac{1}{2}$ ¢, cochin barrels 11 $\frac{1}{4}$ ¢@11 $\frac{1}{2}$ ¢, Ceylon Tanks New York 9 $\frac{3}{4}$ ¢, tanks coast 9 $\frac{3}{4}$ ¢.

**SOYA BEAN OIL**—Supplies of this oil continue very scarce and the market, while stronger, rules more or less nominal. The strength in other oils is making for a firm tendency, and there is little question but what a good demand would develop were the oil available. At New York crude in barrels was quoted at 13¢@13 $\frac{1}{2}$ ¢, tanks New York 11 $\frac{3}{4}$ ¢, tanks coast 10 $\frac{3}{4}$ ¢@10 $\frac{1}{2}$ ¢; edible barrels New York 14¢@14 $\frac{1}{2}$ ¢.

**PEANUT OIL**—Little or no future was in evidence in this market with purely nominal conditions still prevailing with stocks everywhere light and firmly held, making it difficult to get a quotation worth while.

**CORN OIL**—A reaction in this oil following the recent sharp bulges set in with the break in cottonseed oil from the highs, and while the undertone in corn oil was somewhat easier, offerings on the declines were limited. Demand for crude was fair, while spot refined oil at New York was in good demand. At New York crude in barrels was quoted at 13¢@13 $\frac{1}{4}$ ¢; tanks f.o.b. mills 10¢ refined barrels New York 13 $\frac{1}{2}$ ¢@14¢. Cases 13.38.

**PALM OIL**—Continued strength abroad together with limited spot stocks and further advances in tallow, made for a stronger tone in palm oils again the past week. The spot market has been practically cleaned up, and quotations were



mainly nominal, while shipment offerings from abroad were more firmly held. At New York Lagos spot was nominal. Nigre spot  $9\frac{1}{2}$ @ $9\frac{3}{4}$ c; Lagos shipment 9c; Nigre  $8\frac{1}{2}$ c.

**PALM KERNEL OIL**—The market was moderately active and very firm with a fair demand and light offerings with imported New York quoted at  $9\frac{1}{2}$ @ $9\frac{3}{4}$ c.

**SESAME OIL**—A rather firm market continued in this oil, owing to lack of pressure from Europe. Cables for shipment first quarter next year were asking  $12\frac{3}{4}$ c, while the market for spot sesame New York barrels ranged from 13 to  $13\frac{1}{2}$ c. The relative cheapness of cotton oil continues to make for limited demand for sesame at present.

**COTTONSEED OIL**—The market has been irregular and the spot demand somewhat better. Spot prices followed the fluctuations to some extent in futures, but on the whole were relatively steady with refined barrels New York quoted at 13c and with crude oil ranging from  $8\frac{1}{2}$  to  $8\frac{3}{4}$ c.

### SOUTHERN MARKETS.

#### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 16, 1924.—Prime cotton seed, delivered Dallas, \$36.00; prime oil, f.o.b.  $8\frac{1}{2}$ c; 43 per cent cracked cake and meal, \$30.00; hulls, \$8.00; mill run linters, 4@6c, very inactive. No rain past week.

#### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 16, 1924.—Crude active; tendency higher; liberal selling at  $8\frac{3}{4}$ c. Mills in all directions now holding for 9c. Refined strong; numerous inquiries, especially for immediate and prompt. Thirty-six per cent meal, \$39.00; 41 per cent meal, \$41.90; 43 per cent meal, \$42.65; loose hulls, \$11.75; sacked hulls, \$15.00; all deliveries New Orleans.

#### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Oct. 17, 1924.—Crude,  $8\frac{3}{4}$ c, Memphis; 41 per cent meal, \$40.00; loose hulls, \$9.00, Memphis.

### CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Oct. 14, 1924.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.45 per cwt.; 58 per cent carbonate of soda, \$2.04@2.10 per cwt.; Clarified palm oil in casks of 2,000 lbs.,  $8\frac{1}{2}$ @ $8\frac{3}{4}$ c lb.; olive oil foots,  $9\frac{1}{2}$ @ $9\frac{3}{4}$ c lb.; East India Cochin cocoanut oil,  $14\frac{3}{4}$ @ $15$ c lb.; Cochin grade cocoanut oil, domestic,  $11\frac{1}{2}$ @ $11\frac{3}{4}$ c lb.; Ceylon grade cocoanut oil, 11c lb.

Prime summer yellow cottonseed oil,  $12\frac{1}{4}$ @ $13$ c lb.; soya bean oil, 14c lb.; peanut oil in barrels, New York, deodorized, 15c lb.; red oil,  $9\frac{1}{2}$ @ $9\frac{3}{4}$ c lb.

Extra tallow, f. o. b. seller's plant,  $8\frac{3}{4}$ c lb.; dynamite glycerine, nominal,  $12\frac{1}{2}$ c lb.; saponified glycerine, nominal,  $13\frac{1}{4}$ c lb.; crude soap glycerine, nominal,  $12\frac{1}{4}$ c lb.; chemically pure glycerine, nominal, 19c lb.; prime packers' grease, nominal,  $8\frac{1}{2}$ @ $8\frac{3}{4}$ c lb.

### COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, October 1 to October 14, 60 bbls.

# Liquid Stick

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When you have liquid stick to sell please submit us your offerings.

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Heekin Cans are tough and sturdy—the strongest cans made. They protect your product from leaking in handling or in transit—they save you money.

Heekin Cans are lithographed with your label in any colors you choose. These labels will not come off—they will not soil easily. Any color scheme or design can be reproduced.

Packers who use them have a big advantage. These cans sell your lard and blaze the way for your ham, bacon, etc.

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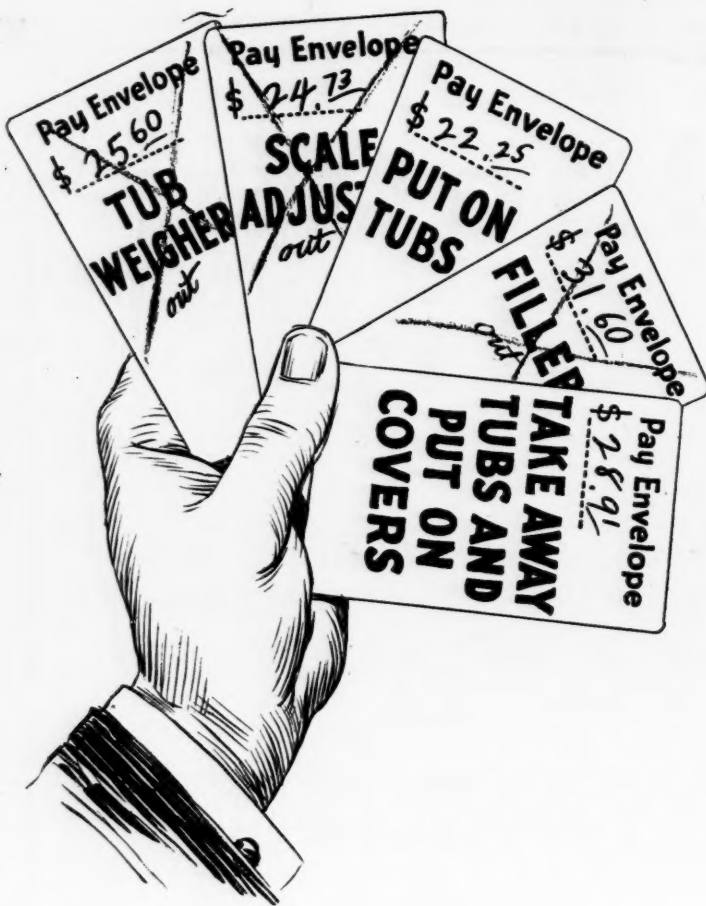
Cincinnati, Ohio

### VEGETABLE OIL EXPORTS.

During the month of August, 1924, 1,448,886 lbs. of cottonseed oil, valued at \$170,284, were exported from the United States. This compares to 1,709,315 lbs. in August last year. For the 8 months ending August, 1924, 21,549,646 lbs. of cottonseed oil were exported, against 31,853,395

lbs. exported the same period last year.

Lard compounds, vegetable fats, to the amount of 449,836 lbs. were exported during August, 1924, compared to 461,642 lbs. in the same month last year. For the eight months ending August, 1924, 4,947,423 lbs. of vegetable fat lard compounds were exported, against 7,198,217 lbs. last year.

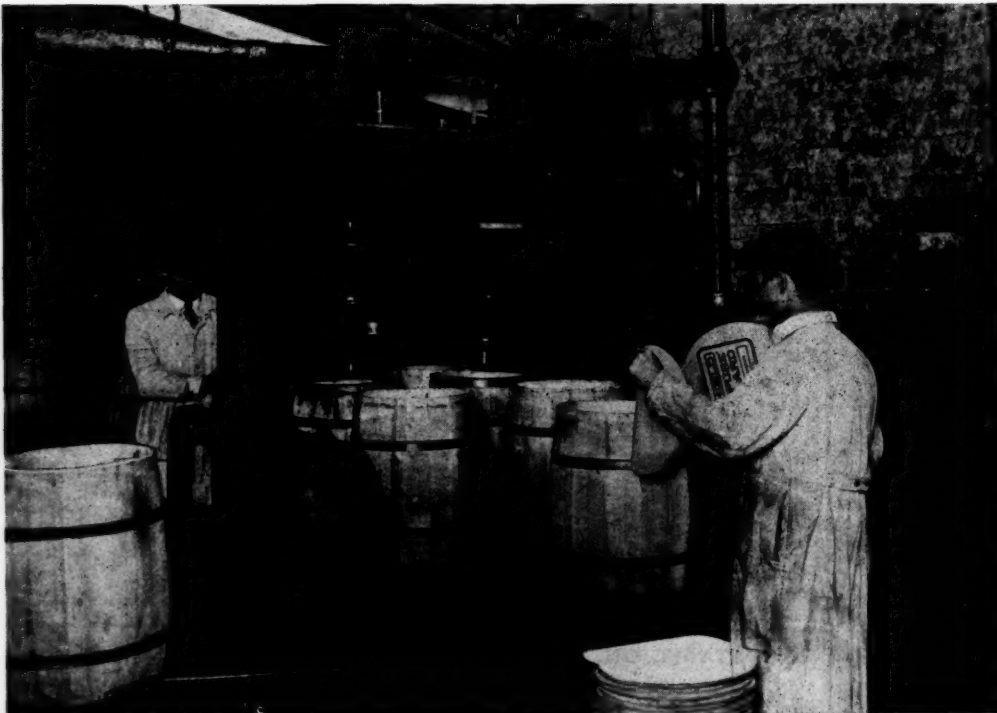


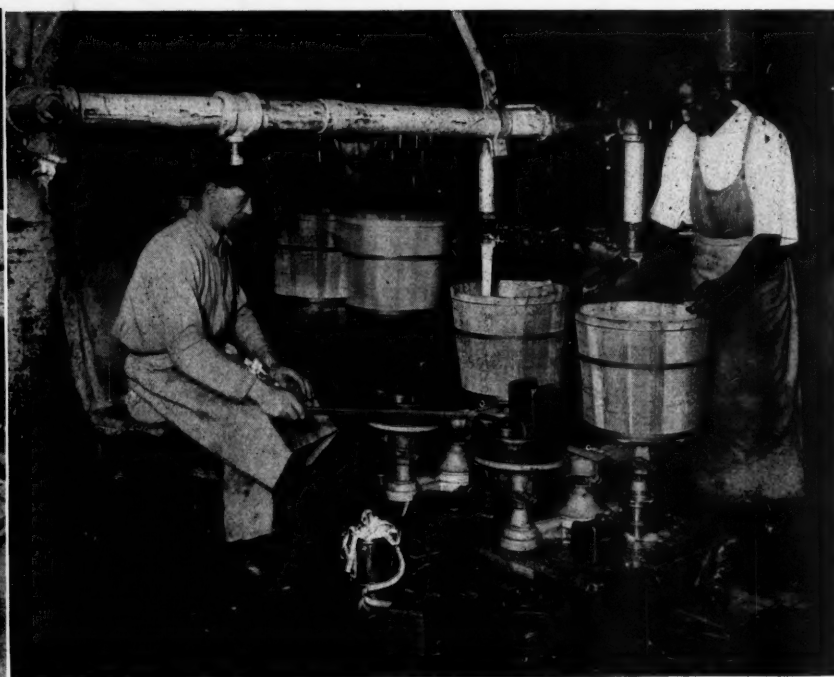
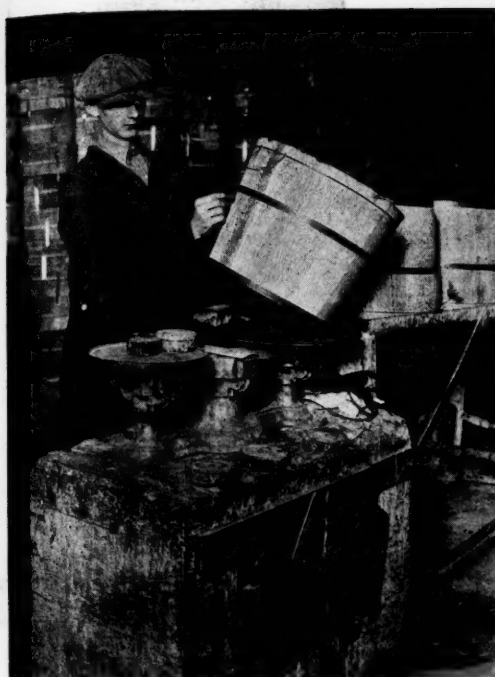
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of these Pay Envelopes. Put them in the bank to earn interest for you or give them to some charitable cause but

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Them Away**

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# Stop This Waste!

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Tell us how we can save pay envelopes in our lard filling department.

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# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING.

### Provisions.

Hog products strong and steadily advancing with strength in nearby lard, continued small hog receipts and strong hog markets. Cash demand reported fairly good. Shorts in October lard having difficulty in covering that delivery, selling at 16½¢ per pound; the latter was five cents premium over October oil.

### Cottonseed Oil.

Cottonseed oil market steadier latter part of week on strength in lard and commission house buying for western accounts. Locals on both sides of oil. Refiners persistent sellers, hedging crude. Crude offerings not heavy; Southeast immediate around 9c; Valley November and December, 8¾¢; Texas, 8½¢, nominal. Cash demand fairly good and government oil report anxiously awaited.

Quotations on cottonseed oil at Friday noon, were October, \$10.90@11.20; November, \$10.50@10.60; December, \$10.45@10.50; January, \$10.48@10.50; February, \$10.50@10.60; March, \$10.64@10.65; April \$10.70@10.76; May, \$10.82@10.84.

### Tallow.

Tallow, extra, 9½¢.

### Oleo Oil and Stearine.

Stearine, oleo, 13½¢.

## FRIDAY'S GENERAL MARKETS.

New York Oct. 17, 1924.—Spot lard at New York, prime western, \$16.90@17.00; middle western, \$16.65@16.75; city, 16.67½; refined, continent, \$18.00; South American, \$18.50; Brazil kegs, \$19.50; compound, \$13.25.

### Liverpool Provision Markets.

Liverpool, Oct. 17, 1924.—(By Cable)—Quotations today: Shoulders, square 90s; picnics, 71s, hams, long cut, 95s; hams, American cut, 102s; bacon, Cumberland, 104s; bacon short backs, 100s; bellies, clear, 106s; Canadian, 94s; spot lard, 93s.

### Hull Oil Market.

Hull, England, Oct. 17, 1924. — (By Cable).—Refined cottonseed oil, 47s 6d; crude cottonseed oil, 44s 3d.

## PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending October 11, 1924:

	Week ending Oct. 11.	Previous week.	Cor. week.
Western dressed meats:			
Steers, carcasses	2,928	3,130	2,181
Cows, carcasses	704	883	393
Hulls, carcasses	229	270	84
Veals, carcasses	1,756	2,000	1,743
Lambs, carcasses	10,202	10,530	6,041
Mutton, carcasses	1,653	2,042	742
Pork, lbs.	290,896	400,321	316,217
Local slaughters:			
Cattle	1,961	1,793	2,417
Calves	2,251	2,238	2,110
Hogs	16,178	19,025	24,875
Sheep	6,118	4,829	5,406

## BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending October 11, 1924, with comparisons:

	Week ending Oct. 11.	Previous week.	Cor. week.
Western dressed meats:			
Steers, carcasses	3,127	2,919	1,875
Cows, carcasses	1,794	1,443	1,461
Hulls, carcasses	53	45	33
Veals, carcasses	1,025	997	905
Lambs, carcasses	16,585	14,448	10,470
Mutton, carcasses	513	255	81
Pork, lbs.	336,715	287,654	127,410
Local slaughters:			
Cattle	1,718	1,427	2,381
Calves	1,947	2,130	2,313
Hogs	9,697	8,329	14,811
Sheep	6,379	4,382	6,690

## RECEIPTS AT CENTERS.

SATURDAY, OCTOBER 11, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	500	3,000	500
Kansas City	1,200	2,500	500
Omaha	400	5,800	100
St. Louis	200	8,000	150
St. Paul	4,500	800	700
St. Paul	3,000	1,500	500
Oklahoma City	100	500	.....
Fort Worth	600	200	.....
Milwaukee	200	300	12,000
Denver	200	1,000	200
Louisville	200	1,200	.....
Wichita	200	4,000	200
Indianapolis	200	2,000	1,000
Pittsburgh	200	1,600	400
Cincinnati	200	2,000	800
Buffalo	300	2,000	100
Cleveland	100	700	.....
Nashville, Tenn.	700	400	300
Toronto	.....	.....	.....

MONDAY, OCTOBER 13, 1924.

Chicago	32,000	49,000	41,000
Kansas City	47,000	17,000	9,000
Omaha	32,000	9,000	16,500
St. Louis	14,000	20,000	2,500
St. Paul	4,500	4,000	6,000
St. Paul	12,000	5,000	5,000
Oklahoma City	12,500	17,000	18,000
Fort Worth	3,500	1,600	.....
Milwaukee	4,000	1,500	1,500
Denver	700	800	100
Louisville	12,400	700	45,100
Wichita	3,000	1,700	500
Indianapolis	2,500	2,500	.....
Pittsburgh	1,000	5,000	200
Cincinnati	2,000	7,500	4,000
Cincinnati	3,600	4,200	700
Buffalo	3,300	14,500	8,000
Cleveland	1,000	6,000	2,500
Nashville, Tenn.	500	1,400	100
Toronto	3,400	1,600	4,500

TUESDAY, OCTOBER 14, 1924.

Chicago	8,000	23,000	17,000
Kansas City	10,000	18,000	8,000
Omaha	13,000	7,500	17,500
St. Louis	9,000	20,000	2,500
St. Joseph	4,000	6,000	1,500
St. Paul	5,000	6,500	2,000
St. Paul	3,000	11,000	4,500
Oklahoma City	1,600	2,400	.....
Fort Worth	2,600	1,000	.....
Milwaukee	3,000	1,000	400
Denver	3,900	1,000	28,000
Louisville	400	1,500	400
Wichita	1,000	2,000	100
Indianapolis	1,200	8,000	500
Pittsburgh	1,000	500	500
Cincinnati	800	3,400	1,000
Buffalo	200	1,500	500
Cleveland	300	4,000	1,000
Nashville, Tenn.	100	1,300	100
Toronto	1,000	1,400	1,500

WEDNESDAY, OCTOBER 15, 1924.

Chicago	16,000	22,000	18,000
Kansas City	13,000	11,000	6,000
Omaha	8,000	8,000	17,000
St. Louis	6,000	14,000	2,000
St. Joseph	3,000	7,000	2,000
St. Paul	4,000	6,000	2,000
St. Paul	5,000	14,000	4,000
Oklahoma City	1,800	1,200	.....
Fort Worth	2,500	1,000	500
Milwaukee	900	2,000	500
Denver	2,900	1,000	9,000
Louisville	700	1,000	400
Wichita	700	1,000	.....
Indianapolis	1,500	7,000	400
Pittsburgh	100	2,500	600
Cincinnati	800	4,000	2,000
Buffalo	300	3,000	300
Cleveland	300	3,500	1,400
Nashville, Tenn.	100	1,400	100
Toronto	700	2,000	2,000

THURSDAY, OCTOBER 16, 1924.

Chicago	11,000	24,000	19,000
Kansas City	5,500	7,000	4,000
Omaha	8,000	6,000	6,000
St. Louis	2,500	11,000	1,000
St. Joseph	1,500	5,000	2,500
St. Paul	1,500	6,000	1,500
St. Paul	3,300	11,000	4,500
Oklahoma City	1,200	1,000	.....
Fort Worth	3,700	1,500	200
Milwaukee	800	3,000	400
Denver	2,900	1,700	18,600
Wichita	900	800	100
Indianapolis	800	6,000	300
Pittsburgh	100	4,500	500
Cincinnati	900	4,500	1,200
Buffalo	100	3,200	500
Cleveland	300	4,000	1,500

FRIDAY, OCTOBER 17, 1924.

Chicago	4,000	21,000	12,000
Kansas City	1,000	7,000	1,000
Omaha	1,000	5,500	2,000
St. Louis	500	11,000	1,000
St. Joseph	1,000	3,500	2,000
St. Paul	1,200	7,000	1,000
St. Paul	1,100	8,000	1,000
Oklahoma City	800	1,500	.....
Fort Worth	1,000	400	100
Denver	500	200	33,000
Louisville	100	600	100
Wichita	1,000	7,000	200
Indianapolis	100	4,000	500
Pittsburgh	700	4,800	1,700
Cincinnati	200	4,300	200
Buffalo	400	3,000	1,500

## TRADE GLEANINGS.

The new cotton oil mill at Mesa, Ariz., recently started its first season's crush.

The Stowers Pork Packing & Provision Company, Scranton, Pa., is going out of business.

The Eagle Packing Company has been incorporated in Atlantic City, N. J., with a capital stock of \$200,000.

The new mill of the San Joaquin Cotton Oil Company, San Joaquin, Calif., recently started crushing cotton seed.

The Tuscaloosa Packing Company plans to erect an addition to its plant at Tuscaloosa, Ala., at a cost of \$100,000.

The Utoca Packing Plant has been incorporated in Live Oak, Fla., with George F. Drew, president and J. F. Harrell, secretary.

The Seros Chili and Sausage Company has been incorporated at 2731 Magnolia street, Detroit, Mich., with a capital stock of \$25,000.

The recently-completed Osage Packing Company plant in Pawhuska, Okla., made its first kill a few weeks ago. At present only cattle will be handled.

The Bright & Miller packing plant in Oakland, Calif., handlers of "Peerless" brand sausages and meat products, has changed its name to the Miller Packing Company.

Oswald & Hess Co., Inc., packers at Pittsburgh, Pa., has filed notice to stockholders of a meeting to be held December 11, 1924, to vote on the proposition of increasing the capital stock of the concern from \$250,000 to \$500,000, and other business.

The Shenandoah Valley Packing Company, Stone Spring, Va., was recently damaged by fire. The plant, which was completed only last spring at a cost of around \$40,000, was almost totally destroyed, only the stock sheds escaping the flames.

## NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending October 11, 1924, with comparisons, as follows:

	Week ending Oct. 11.	Previous week.	Cor. week.
Western dressed meats:			
Steers, carcasses	8,358	8,251	8,516½
Cows, carcasses	1,331	1,221	820
Hulls, carcasses	429	329	386½
Veal, carcasses	11,120	11,216	11,616
Hogs and pigs	.....	.....	2,575
Lambs, carcasses	29,258	29,071	23,520
Mutton, carcasses	5,892	6,723	4,254
Beef cuts, lbs.	109,334	84,406	92,956
Pork cuts, lbs.	869,376	771,229	909,055
Local slaughters:			
Cattle	9,494	8,571	10,795
Calves	13,025	10,801	12,676
Hogs	57,123	55,007	48,983
Sheep	49,237	42,062	42,506

## FRANCE WANTS FROZEN MEATS.

In order to facilitate the importation of refrigerated meats, a Presidential Decree of August 8, 1924, removes all the restrictions relating to the importation of refrigerated beef and mutton into France, and subjects such imports merely to the usual veterinary inspection. As George F. Wadley, clerk in the Paris office of the Consul, reports to the Department of Commerce, this measure has been completed by a Ministerial Order published in the Journal Official of August 20, 1924, removing the prohibition on the importation of cold storage pork until December 1, 1924. This measure is applicable to pork originating in the United States, Canada, Brazil, Argentina and Uruguay.

## LIVE STOCK MARKETS

### CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Oct. 16, 1924.

**CATTLE**—All grades of yearlings and good to choice handyweight steers continued active, realizing new high prices for the year to date. Heavy bullocks and even mediumweight offerings lacking high finish tumbled, however, the decline averaging approximately 50c.

At mid-week a large proportion of the run comprised hard finished longfied steers of all weights, the supply of weighty offerings being decidedly in excess of trade requirements. Monday's run at 34,700 was the largest of the year to date, arrivals during the first four days of 69,000 being practically as large as any corresponding period this year.

Strictly choice yearlings today sold upward to \$12.60, sales at \$11.00@12.40 being numerous. Best big weight bullocks made \$10.90 early, a few landing at \$10.75 on the decline, but few passed \$10.25, the bulk going at \$8.50@10.00.

Grassers from the western range lost 25c, cashing mostly at \$5.75@7.25. Fat cows turned sluggishly at new low prices for the year, most activity being confined to kinds selling at \$4.00 and under.

There was little change in bulls, a spread of \$3.50@4.15 being most popular. Vealers descended to \$10.00 for good to choice kinds going on packing account.

**HOGS**—Materially increased receipts locally and around the market circle proved excessive for the maintenance of prices at the highest levels for a period of years and a severe slumping tendency developed. Daily heavy holdovers further increased the depressing effect of liberal supplies.

Declines generally figured around 75¢@90¢, as compared with last Thursday. Weighty butchers and packing sows escaped with 65¢@75¢ losses. Light lights and slaughter pigs showed a 75¢@1.25 downturn, with maximum reductions on 140@160 lb. offerings.

During the sharp downward swing, which appeared as the start of the seasonal trend to a winter trading basis, definite readjustments were made whereby

weighty butchers assumed a premium position in the price list.

**SHEEP**—Fat native lambs predominated in the runs this week, and with the largest supply of the year arriving Monday, rather severe losses of 25¢@50¢ were inflicted, and with this initial loss augmented by additional weakness on following sessions, fat lamb values were forced downward 50¢@75¢ from a week ago. Continued scarcity of fat sheep held prices around steady.

Best fat lambs reached \$13.75 early, with the closing top at \$13.50, while the bulk made \$13.00@13.50. "Comeback" lambs appeared in small numbers, most sales noted at \$12.85@13.25, while a few clipped offerings cleared at \$10.75. Best fat ewes topped at \$7.25, with the bulk downward to \$4.75.

### ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics)

E. St. Louis, Ill., Oct. 16, 1924.

**CATTLE**—Two local records were established this week, when long yearlings sought the highest and beef cows the lowest levels to date this year. Compared

with one week ago fat light and medium weight native steers and yearlings 25¢ higher; other native steers, beef cows and canners 25¢ lower; western steers 25¢@50¢ lower, light yearlings, heifers and bologna bulls steady; light vealers 75¢@1.00 lower.

Tops for week: matured steers, \$10.65; yearlings, \$12.50; light yearlings, \$10.65; bulks for week: native steers, \$8.00@11.50; Western steers, \$5.00@6.00; fat light yearlings, \$9.00@9.75; cows, \$8.50@4.25; canners, \$2.00@2.25; bologna bulls, \$3.25@3.75.

**HOGS**—The hog market after a rise last Friday that sent the top to \$12.00 for the first time since July, 1921, has been constantly on the down grade, declines to date measuring 50¢@75¢ on most grades. Today was low day for the period with the top of \$11.00 paid sparingly.

Bulk hogs, \$10.25@10.85; light lights, \$9.50@10.40; 90@130 lb. pigs, \$8.50@9.50; packing sows, \$9.40@9.65. Receipts for the four days endings today total approximately 70,000, an increase of 11 per cent over last week and a decrease of 25 per cent from last year.

**SHEEP**—Despite moderate receipts the market for fat lambs declined 50¢@75¢ during the week. Cull lambs show no changes; sheep have worked upward.

Best lambs today brought \$13.00; bulk, \$12.50@13.00; culls, \$8.50; light mutton ewes, \$5.00@5.50.

### LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, October 16, 1924, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
<b>Hogs (Soft or oily hogs and roasting pigs excluded):</b>					
TOP	\$11.00	\$10.05	\$10.40	\$11.00	\$10.10
BULK OF SALES	9.75@10.75	9.85@10.50	9.75@10.35	10.25@10.90	9.50@10.00
Hvy. wt. (250-350 lbs.), med.-ch.	10.40@11.00	10.20@10.60	10.00@10.40	10.00@11.00	9.75@10.00
Med. wt. (200-250 lbs.), med.-ch.	10.30@10.95	10.35@10.45	10.35@10.45	10.70@11.00	9.75@10.00
Lt. wt. (150-200 lbs.), com.-ch.	9.00@10.80	10.00@10.50	8.75@10.25	9.85@10.90	9.50@10.10
Lt. lt. (130-160 lbs.), com.-ch.	7.50@ 9.75	8.50@10.10	7.75@ 9.85	8.75@10.50	8.25@10.00
Packing hogs, smooth	9.70@10.00	9.50@ 9.75	9.90@10.00	9.00@ 9.85	9.50@ 9.65
Packing hogs, rough	9.40@ 9.70	9.00@ 9.50	9.00@ 9.90	9.15@ 9.60	9.25@ 9.50
Slighter pigs (130 lbs. down), med. ch.	7.50@ 8.75	7.75@ 9.00		8.00@ 9.00	6.00@ 8.00
Av. cost and wt. Wed. (pigs excluded)	10.43-244 lb.	10.23-225 lb.	10.19-250 lb.	10.73-208 lb.	
<b>Slaughter Cattle and Calves:</b>					
<b>STEERS (1,100 LBS. UP):</b>					
Choice and prime	10.00@12.50	10.20@11.00	10.00@11.85	10.10@11.50	
Good	9.00@11.35	9.00@10.70	8.85@10.85	9.10@10.10	8.50@10.00
Medium	6.85@10.50	6.10@ 6.50	6.00@ 6.00	6.00@ 6.10	5.50@ 6.75
Common	5.25@ 7.00	4.35@ 6.10	4.35@ 6.00	4.50@ 6.00	4.25@ 5.75
<b>STEERS (1,100 LBS. DOWN):</b>					
Choice and prime	11.35@12.60	10.70@12.00	10.85@12.00	11.00@12.50	
Good	10.00@11.45	9.50@10.70	10.90@11.00	10.00@11.00	8.75@10.50
Medium	6.85@10.50	5.60@ 9.50	6.50@ 9.75	5.75@10.00	5.50@ 9.00
Common	5.00@ 7.00	4.25@ 5.60	4.35@ 6.00	4.25@ 5.75	4.00@ 5.50
Canner and cutter	3.00@ 5.00	3.25@ 4.25	3.25@ 4.35	3.50@ 4.25	2.50@ 4.00
<b>LT. YRLG. STEERS AND HEIFERS:</b>					
Good to prime (800 lbs. down)	9.25@12.25	8.75@11.15	9.00@11.65	9.00@10.75	8.00@10.00
<b>HEIFERS:</b>					
Good-choice (850 lbs. up)	7.50@11.00	6.65@10.10	7.25@10.35	6.00@ 8.50	6.00@ 9.00
Common-med. (all weights)	4.25@ 7.50	3.50@ 6.05	3.35@ 7.25	3.25@ 6.00	3.25@ 6.00
<b>COWS:</b>					
Good and choice	4.75@ 7.25	4.50@ 7.00	3.00@ 7.25	4.25@ 6.00	4.25@ 7.25
Common and medium	3.25@ 4.75	3.00@ 4.50	3.00@ 3.90	3.25@ 4.25	3.00@ 4.25
Canner and cutter	2.60@ 3.25	1.75@ 3.00	2.00@ 3.00	1.75@ 3.25	1.75@ 2.75
<b>BULLS:</b>					
Good-ch. (beef yrlds. excluded)	4.35@ 5.75	3.65@ 4.75	3.25@ 5.25	4.00@ 6.00	3.50@ 6.25
Can.-med. (canner and bologna)	3.00@ 4.40	2.25@ 3.65	2.40@ 3.25	2.50@ 4.00	2.50@ 3.50
<b>CALVES:</b>					
Med.-ch. (190 lbs. down)	8.75@10.50	6.50@ 9.75	7.25@10.25	6.50@10.00	6.00@ 8.25
Cull-com. (190 lbs. down)	5.50@ 9.00	3.50@ 6.50	3.50@ 7.25	3.50@ 6.50	4.00@ 6.50
Med.-ch. (190-200 lbs.)	5.75@10.25	4.25@ 9.00	4.75@ 9.75	3.50@ 9.75	3.75@ 7.75
Med.-ch. (200 lbs. up)	3.75@ 8.00	3.00@ 5.50	3.00@ 6.75	3.50@ 6.00	3.50@ 7.00
Cull-com. (190 lbs. up)	2.75@ 8.50	2.75@ 4.00	2.75@ 4.75	2.25@ 3.50	2.00@ 6.00
<b>Slaughter Sheep and Lambs:</b>					
Lambs, med.-pr. (84 lbs. down)	12.00@13.50	11.50@13.15	12.00@13.25	11.50@13.25	11.00@12.75
Lambs, cull-com. (all weights)	8.75@12.00	7.50@11.50	8.00@12.00	8.00@11.50	8.00@11.00
Yearling wethers, med.-prime	8.00@10.75	7.25@10.25	7.00@10.25	7.25@10.25	7.50@10.00
Wethers, med.-pr. (2 yrs. old and over)	5.00@ 9.00	5.00@ 7.40	5.00@ 7.50		4.25@ 8.25
Ewes, common to choice	4.00@ 7.25	3.25@ 6.00	3.75@ 6.25	3.00@ 5.75	3.25@ 6.50
Ewes, canner and cull	1.00@ 4.00	1.00@ 3.25	1.00@ 3.75	1.00@ 3.00	1.50@ 3.25

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**KANSAS CITY.**

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Oct. 16, 1924.

**CATTLE**—Although total supplies of cattle have been somewhat larger the first four days of the week than the same days a week previous, grain fed yearlings and handyweight steers have been short of the demand and prices advanced 25@50c over last Thursday, others and weighty fed steers have maintained a steady to strong basis while grass fat offerings are weak to 15c lower.

Choice yearlings sold up to \$11.75, highest price since late in April and best handyweights cashed at \$11.65 with heavies stopping at \$10.75. Bulk of fed steers sold from \$8.50@10.50 and wintered Kansas steers cleared from \$7.00@7.75.

Bulk of the straight grassers were taken from \$5.00@7.00 with plain light Brahmas down to \$4.00. Better grades of fat she stock closed strong with other grades steady to 25c lower and canners and cutters off most.

Bulls are steady to 25c lower and calves are unevenly 25@50c lower, heavies and medium grades showing the full decline; top veals at the close \$9.50.

**HOGS**—The bullish sentiment that prevailed last week and reached its peak last Saturday when top butchers cashed at \$11.70, the highest prices since late 1920, was replaced by a very bearish feeling and prices have slumped from 40c@1.00 below the close of last week. Early in the week the market was flooded with unfinished light and mixed hogs and values began to drop.

On today's market choice medium weight butchers sold at \$10.65 which is 40c under last Thursday and \$1.05 below the high. Packing sows are 40@50c lower with the bulk selling from \$9.50@9.65.

**SHEEP**—Unfavorable weather in the west retarded the loading of range stock early in the week and total supplies were much lighter than the preceeding week. This, however, did not strengthen market values as fat lamb prices declined 25@35c during the week. Best range offerings sold at \$13.25 with the bulk going from \$12.75@13.15. Aged sheep prices were held at about steady levels with best western ewes at \$6.00 and the majority selling from \$5.50@5.80.

**OMAHA.**

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., Oct. 16, 1924.

**CATTLE**—Only moderate receipts of fed steers and yearlings were included in the large supply that arrived and a continued broad demand forced prices to new high levels for the fall season, current

values ruling strong to 25c higher than a week ago, with yearlings and medium weight steers at the full advance.

Long yearlings reached \$11.80 and mixed yearling steers and heifers \$11.65; choice 1,270 lb. steers turned at \$11.50 today, weighty steers averaging 1350@1412 lbs. cleared at \$10.60@10.65.

Grass beef cows and heifers were in excessive supply and prices declined 15@25c while canners and cutters closed the week about steady. Veal held steady with practical top at \$10.00. Bologna bulls declined fully 25c and closed weak at the decline.

**HOGS**—Sharp downward revision in prices with supplies on most sessions in excess of immediate demand, featured the operations in the swine trade for the week. Compared with last Thursday a 50c break covers the loss on butchers and packing grades while light offerings came in for 50c@\$1.00 downturn. Today's bulk of sales range \$9.75@10.35; top \$10.40.

**SHEEP**—Small receipts here offset the bearish information received from Eastern centers where supplies were heavy, and while there was some fluctuations, today's price list for all classes of killing material was rated as steady with a week ago.

Bulk fat range lambs today moved at \$12.75@13.10; top \$13.25; natives \$12.50@13.00; fed clipped \$11.25@11.35; heavy range yearlings upwards to \$9.00; wethers upward to \$7.25; choice fat ewes of light and handy weight, \$5.75@6.25.

**ST. JOSEPH.**

(Special Letter to The National Provisioner.)

S. St. Joseph, Mo., Oct. 14, 1924.

**CATTLE**—Cattle receipts for two days this week were not heavy, the total being around 9,500 head, and the proportion of beef steers was very light. Though supplies were light, there was a weak undertone to the trade, and with the exception of light-weight fed steers, which are steady, the market is weak to 25c off.

Light-weight fed steers sold \$11.00@11.65, best heavies made \$9.60 and short-feds ranged \$8.00@9.00. Mixed yearlings were scarce, best brought \$11.25. Grass steers ranged \$5.40@7.30.

Canners, cutters and bulls about steady for the period, while medium to good cows and heifers are 15@25c off.

Bulk of cows ranged \$3.25@4.00, canners mostly \$2.25@2.40 and cutters up to \$3.00. Grass heifers ranged \$3.50@6.00 mostly, with a few loads at \$6.65@7.50. Fed offerings scarce, sales ranging up to \$10.00 or better. Bulls sold mostly \$3.00@3.75. Calves 50c lower, best veals selling at \$10.50.

**HOGS**—Receipts around 12,000 for two days and the market 50@60c lower than the high close last week. Today's re-

ceipts 6,500 and the market was 25@35c off.

Top, \$11.10, and bulk of sales \$10.35@11.00. Packing sows \$9.75@10.25, stags \$8.25@8.75.

**SHEEP**—Sheep receipts around 8,000 for two days, and lamb values 10@15c lower. Best westerns brought \$13.35 Tuesday and natives \$13.00. Feeders steady, with best at \$12.50.

Sheep scarce, market nominally steady. Best ewes quoted at \$6.25, wethers \$7.00@7.50 and yearlings \$9.00@9.25.

**SIoux CITY.**

(Special Letter to The National Provisioner.)

Sioux City, Ia., Oct. 15, 1924.

**CATTLE**—The outstanding features of the week's trade have been divided between the hog and cattle divisions. In the cattle department the highest prices of the year were paid, \$12.25 being commanded by three separate offerings of yearling steers, and \$11.35 for yearling heifers.

These prices were highest reported at Missouri River points during the week. Supplies of corn fed cattle showed a material falling off, and demands for such grades improved. Closing values for finished grades are quoted fully 25c higher than those of a week ago.

Common heavy steers continued slow, and such grades are closing no better than steady. Total supplies of cattle continued heavy, the week's total promising to run close to 24,000 for one of the heaviest weeks of the fall season.

The bulk of cattle handled again came from range sections. Quality in the grass division showed a falling off, due to increased supplies of tail-end and clean-up stock.

Grass butchers continued unusually slow. Prices are 25@50c lower for the week and at the lowest levels of the season.

**HOGS**—The hog market suffered the first slump of the last several weeks. Supplies of light hogs showed a sharp increase, and such grades led in the decline. A fair showing of weighty hogs and packing sows continued to come, but reports from the country indicate that such grades are about cleared.

Average weights dropped off sharply, due to increased offerings of spring pigs. Many of the plainer lights were of unfinished quality, suggesting that spring pigs are being marketed prematurely.

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References: Dun & Bradstreet

## SOUTH ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Dept. of Agriculture.)

So. St. Paul, Minn., Oct. 15, 1924.

**CATTLE**—Starting in where they left off last week grass killers declined 15¢@25c or more the first three days of this week, in addition to last week's bad 25¢@50c wind-up. A dull slow trade featured the market throughout and at the close of each session heavy holdovers were still in first hands. Grassers comprised practically all of the week's run, being largely of common to medium quality.

Best grass steers on packer account stopped at \$7.25 for load lots with the bulk around \$5.00@6.00. Fat she stock encountered a \$3.00@4.75 outlet for ordinary kinds of fat cows and heifers, better grades stopping at \$4.25 for cows and \$5.50 for heifers.

Canners and cutters are down to a \$2.00@2.50 basis with sausage bulls from \$2.75@3.25. Veal calves are around 25c lower with \$8.25 the practical top for top sorts today.

**HOGS**—Hog prices advanced to the highest point since early in 1922 at last week's close when top hogs reached \$11.15. During the recent week, however, greatly increased receipts had a very depressing influence on trade and losses of around 75¢@80c have been suffered.

On today's session the bulk of the better grades of butcher and bacon hogs scored at \$10.25 with several loads of sorted 160@180 lb. averages going to shippers at \$10.35@10.40, the later figure being the day's top.

Packing sows suffered relatively less decline, bulk finding an outlet at \$9.75 with smooth kinds up to \$9.85.

**SHEEP**—Fat lambs have dropped off 75c since last Wednesday, bulk of the better fat natives scoring \$12.50 with untrimmed sorts at \$11.50. Culls are salable at \$8.00 and heavies at \$10.00@11.00. Fat native ewes are going to packers at \$4.50@6.00 with Westerns up to \$6.40 or above.

## LOUISVILLE.

(Special Letter to The National Provisioner.)

Louisville, Ky., Oct. 15, 1924.

**CATTLE**—Another good supply of cattle arrived so far this week, totaling around 4,500. The market was fairly active and steady on the desirable kinds, but continues slow and weaker on the medium and inbetween grades, which are plentiful.

A good clearance was reported today and the outlook is for a good trade the remainder of the week. Bull trade was weaker, extreme tops \$4.00 with common light bulls hard to sell at lower prices.

**Quotations**—Prime heavy steers, \$7.50 @8.00; heavy shipping steers, \$6.00@7.50; fat heifers, \$4.00@7.00; fat cows, \$3.50@5.00; common to good cows, \$3.00@3.50; cutters, \$2.75@3.00; canners, \$2.00@2.50; bulls, \$2.50@4.00.

**CALVES**—Market active and steady with a fair supply on hand. Best veals, \$9.00; medium and common calves, \$5.50 down.

**HOGS**—Prices held steady Monday but a decline of 25c was registered both Tuesday and Wednesday. The supply shows some improvement over the previous week although not enough to take care of the requirements of the trade.

Top hogs, 175 lbs. up, \$11.25; 130@175 lbs., \$9.75; pigs, 80@130 lbs., \$7.75; 80 lbs. down, \$6.25; throwouts, \$9.00; stags, \$8.00 down. The outlook is for a slow trade the balance of the week.

**LAMBS**—Few changes in prices. Best lambs \$11.50@12.00, seconds, \$6.50@7.00, butcher lambs higher.

Best shecp, \$5.00 down.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Oct. 11, are reported to The National Provisioner as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,868	6,900	17,788
Swift & Co.	6,928	7,300	21,103
Morris & Co.	5,322	6,300	10,176
Wilson & Co.	7,078	5,100	8,298
Anglo-American Prov. Co.	812	3,400	.....
G. H. Hammond Co.	3,960	3,500	.....
Libby, McNeill & Libby	3,629	.....	.....
Brennan Packing Co., 5,100 hogs; Miller & Hart, 2,200 hogs; Independent Packing Co., 3,600 hogs; Boyd, Lunham & Co., 5,500 hogs; Western Packing & Provision Co., 7,800 hogs; Roberts & Burke, 2,300 hogs; others, 15,000 hogs.			

## KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,730	2,135	9,761
Cudahy Pkg. Co.	6,153	2,104	5,991
Fowler Pkg. Co.	763	4	.....
Morris & Co.	4,395	2,001	5,075
Swift & Co.	3,328	7,716	10,525
Wilson & Co.	5,188	775	6,714
Local butchers	1,112	128	544
Total	30,783	11,275	36,401

## OMAHA.

	Cattle.	Hogs.	Sheep.
Armour & Co.	4,248	6,006	10,543
Cudahy Pkg. Co.	6,510	5,497	10,812
Dold Pkg. Co.	900	5,179	.....
Morris & Co.	3,767	3,280	3,082
Swift & Co.	6,468	5,361	12,495
M. Glassberg	9	.....	.....
Hoffman Pkg. Co.	100	.....	.....
Mayerowich & Yall	100	.....	.....
Midwest Pkg. Co.	51	.....	.....
Omaha Pkg. Co.	110	.....	.....
John Roth & Sons	70	.....	.....
S. Omaha Pkg. Co.	38	.....	.....
Lincoln Pkg. Co.	294	.....	.....
Nagle Pkg. Co.	162	.....	.....
Sinclair Pkg. Co.	168	.....	.....
Wilson Pkg. Co.	129	.....	.....
J. W. Murphy	.....	6,560	.....
Kennett-Murray & Co.	.....	4,881	.....
Other hog buyers, Omaha	.....	2,658	.....
Total	22,807	38,982	36,932

## ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour & Co.	4,807	4,011	2,760
Swift & Co.	5,592	7,774	2,558
Morris & Co.	2,574	4,070	957
St. Louis Dressed Beef Co.	1,015	.....	.....
St. Louis Ind. Pkg. Co.	1,460	3,800	.....
East Side Pkg. Co.	21,351	46,196	2,430
Butchers	.....	.....	.....
Total	38,590	67,351	8,778

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,856	872	10,750	7,768
Armour & Co.	2,289	520	5,589	3,790
Morris & Co.	2,443	514	5,210	822
Others	6,294	1,306	8,308	4,504
Total	14,882	3,212	29,857	16,744

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,331	298	7,550	2,120
Armour & Co.	2,128	154	7,217	1,767
Swift & Co.	1,405	89	3,704	1,804
Sacks Pkg. Co.	104	33	47	.....
Smith Bros. Pkg. Co.	46	10	1	.....
Local butchers	118	26	5	.....
Order buyers and packer shipments	942	.....	8,427	.....
Total	7,074	613	26,951	5,691

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	3,022	2,448	3,871	69
Wilson & Co.	3,750	1,651	3,928	.....
Others	129	14	251	.....
Total	6,901	4,113	8,050	69

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,631	729	5,106	233
Dold Pkg. Co.	444	54	2,909	.....
Local butchers	216	.....	.....	.....
Total	2,291	774	8,018	233

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,001	530	2,240	1,685
Armour & Co.	594	143	2,049	2,833
Blayney-Murphy	531	26	971	.....
Miscellaneous	763	250	1,144	923
Total	2,889	943	6,404	5,441

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,830	3,608	14,291	3,390
Hert & Rifkin	214	70	.....	.....
Katz Pkg. Co.	687	355	.....	.....
Swift & Co.	5,878	5,572	21,178	8,223
Others	683	39	6,712	.....
Total	11,292	9,644	42,181	11,613

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	2,932	3,056	19,730	3,373
Kingan & Co.	1,450	404	8,308	590
Moore & Co.	.....	.....	731	.....
Indianapolis Abt. Co.	1,155	119	888	150
Meier Pkg. Co.	193	43	2,990	41
Hilgenberg Bros.	102	24	1,902	15
Brown Bros.	38	.....	194	.....
Bell Pkg. Co.	12	.....	363	.....
Riverview Pkg. Co.	35	.....	413	.....
Schussler Pkg. Co.	58	20	238	.....
Art. Walnitz	25	50	.....	27
Indiana Prov. Co.	.....	.....	454	.....
Worm & Co.	42	.....	230	.....
Miscellaneous	838	251	.....	183
Total	6,040	3,907	35,547	4,388

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	528	218	3,119	298
Kroger Groc. & Bak. Co.	303	36	1,694	.....
C. A. Friend	77	75	194	.....
Gus Juengling	154	123	.....	42
Schroth Pkg. Co.	20	.....	2,638	.....
H. H. Meyer Pkg. Co.	46	.....	2,457	.....
J. Hilberg & Son	151	.....	.....	77
Wm. G. Rehn's Sons Co.	131	48	.....	.....
Peoples Pkg. Co.	158	39	.....	.....
A. Sander Pkg. Co.	56	3	.....	.....
J. Vogel & Son	.....	.....	1,303	.....
J. Hoffman & Son	.....	.....	847	.....
Labrey Pkg. Co.	.....	.....	379	.....
Ideal Pkg. Co.	.....	.....	236	.....
Sam Gull	.....	.....	754	.....
J. Schacter	.....	.....	755	.....
F. Blackburn	.....	.....	214	.....
J. Stegner	.....	.....	26	.....
Erhardt & Son	.....	.....	8	.....
Total	1,674	540	13,621	1,452

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Pfankinton Pkg. Co.	1,471	7,602	8,087	1,288
United Dressed Beef Co.	72	.....	.....	.....
Schroth Pkg. Co.	.....	.....	101	.....
R. Gunz & Co.	2	156	.....	.....
F. C. Gross	87	16	.....	54
Local butchers	221	266	80	149
Local traders	456	87	2	9
Total	2,309	8,127	8,270	1,506

## RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending October 11, 1924, with comparisons:

## CATTLE.

	Week ending Oct. 11, 1924.	Prev. week, Oct. 4, 1923.	Cor. week, 1923.
Chicago	34,597	30,933	37,360
Kansas City	30,783	30,362	28,900
Omaha	22,807	23,488	20,813
St. Louis	38,590	36,669	41,586
St. Joseph	14,852	14,120	13,735
Sioux City	7,074	9,015	6,144
Indianapolis	6,040	5,452	4,883
Indianapolis	6,040	8,649	6,180
Cincinnati	1,674	1,665	2,008
Milwaukee	2,309	2,232	.....
Wichita	2,291	2,631	1,406
Denver	2,889	2,928	.....
St. Paul	11,292	9,751	11,897

## HOGS.

	Week ending Oct. 11, 1924.	Prev. week, Oct. 4, 1923.	Cor. week, 1923.
Chicago	73,100	58,400	135,200
Kansas City	36,401	22,706	50,354
Omaha	22,807	23,488	20,813
St. Louis	67,351	66,761	62,542
St. Joseph	29,857	24,357	31,344
Sioux City	20,951	25,778	37,059
Oklahoma City	8,050	7,084	6,750
Indianapolis	35,547	34,294	48,301
Cincinnati	13,621	8,193	14,895
Milwaukee	8,270	7,200	.....
Wichita	8,018	10,862	8,872
Denver	6,404	5,445	.....
St. Paul	42,181	30,853	58,026

## SHEEP.

	Week ending Oct. 11, 1924.	Prev. week, Oct. 4, 1923.	Cor. week, 1923.
Chicago	57,367	54,381	60,541
Kansas City	32,785	35,189	27,245
Omaha	30,362	30,243	43,723
St. Louis	38,982	36,761	41,586
St. Joseph	16,744	33,790	21,072
Sioux City	5,691	4,467	2,931
Oklahoma City	69	81	40
Indianapolis	4,388	5,242	7,392
Cincinnati	1,452	1,520	1,378
Milwaukee	1,500	1,102	.....
Wichita	233	236	533
Denver	5,441	5,101	.....
St. Paul	11,613	7,055	9,246

## NEW YORK LIVESTOCK.

Receipts for week ending Saturday, October 11, 1924, are as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,896	6,095	10,445	25,291
New York	881	2,528	22,202	593
Central Union	2,916	1,183	.....	17,596
Total	8,693	10,671	32,647	43,479
Previous week	6,324	11,676	29,518	37,247
Two weeks ago	8,512	12,742	7,311	39,477

What must be done to dry salt meats, if smoked, before going to the smokehouse? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



## HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

## Chicago.

**PACKER HIDES**—Active and higher. About 11,000 June forward heavy cows sold at 14½¢ for Junes and 15½¢ for Julys forward, both steady levels. Two packers sold 8,000 October heavy Texas at 15½¢, half cent higher and three killers moved 12,000 native steers at 16½¢. Other trades reported pending. Undertone to market is, quite firm, due to small stocks and firmness in foreign varieties. Native steers 16½¢; Texas and butts 15½¢; Colorados 14½¢ asked; branded cows 12¢ asked; heavy cows 15½¢ paid; lights 15¢ asked; native bulls 11¾@12¢; branded 10@10½¢ for dates and points. Small packer hides 15¢ asked for natives, brands 12¢.

**COUNTRY HIDES**—Strong. Action is still going on at a variety of prices. Some resistance is developing to the payment of top levels and in some cases business at under such rates is effected. However, supplies are scarce and in very firm hands. This, coupled with the firmness in packer and small packer varieties causes sellers to refuse to consider concessions as a rule. Offerings are noted in extreme light hides of grub free quality in weights 25@50 lbs. as low as 13½¢ while straight extremes are selling on occasion as high as 14½¢. As a general rule the trading basis is at 14¢ for the 25@45 and 25@50 lbs. current holdings. There is a fair call for buff weights, but at over 11½¢ resistance becomes strong. Numerous offerings are noted at 12¢. Sellers do not seem to be much concerned regarding disposition at this time, feeling that their views are just and that subsequent actions will demonstrate same. Other descriptions of country hides are slow for the moment. All weight hides are listed at 11½@12½¢ delivered as to descriptions and sections. Heavy steers 13¢ nominal; heavy cows 10½@11½¢; branded country hides 9½@10¢ flat nominal and country packers at 10½@13¢; bulls 8½@9¢ asked; country packer stock quoted at 10½@11¢; glues 8@8½¢.

**CALFSKINS**—Quiet but firm. No action was reported in calfskins late in week. The market is very closely sold in both packer and city descriptions. Packers offer a couple of cars of September skins at the last sale rate of 24¢. City collectors make meager offerings at 23¢, being a cent above prior business basis. Buyers are not keen to follow along as yet. Collections and slaughter are about at the low point of the year. Outside city calfskins are steady at 20@22¢ from first salt and resalted lines are unchanged at 18@20¢ while the country varieties list at 16@18¢; some southern sold at 15½¢. Deacons \$1.15@1.25; city varieties \$1.50 asked. Slunks \$1.30 asked with stocks moderately ample and demand slow. Kipskins rule quiet and well sold out. Packers last brought 18¾¢ for natives. About two big cars of back dating material still unsold. Cities are held sparingly at 18¢; countries 15@16¢.

**MISCELLANEOUS MARKETS**—Dry hides are steady at 17@18¢; horse hides are firm at \$5.25@5.50 for renderers and country run of stock \$4.50@5.00; inside glove leather tanners' views. Packer pelts continue steady at \$2.75@2.85 last paid here. Business noted in Michigan skins at \$2.60@2.65@2.70, about 4,000 going at the two top levels for lambs and sheep, \$2.00. Local shearlings topped \$1.42½ dry pelts 32@34¢ with stocks small. Pickled skins are strong at \$10.00@12.50 dozen for lots; hogskins 25@45¢.

## New York.

**PACKER HIDES**—New business is slow as buyers and sellers are apart in

their views. A fairly broad inquiry is noted for most all lines of material. Quiet business was recently reported in a couple of cars of all weight cows at 14½¢. Steers quietly moved at 16¢, for half a cent appreciation. Branded steers are held for a similar advance, butts being priced out at 14½¢@15¢ and Colorados up to 14¢. The inside rate was recently paid. Bulls are featureless and nominal around 11¢.

**OUTSIDE PACKER HIDES**—Action in eastern small packer varieties of stock still hinges upon the big packer situation. As long as steady rates are the best available small killers are not inclined to sell as they view the future market somewhat optimistically. Unsold stocks are generally confined to the October take-off. Killers generally talk 14½@15¢ for all weight cows and steers of late salting with the outside rate usually stressed. Steers recently sold up to 15½¢ for heavy end. Canadian sellers are still looking on and hold moderate lines of present and back dating material. Western sellers are quoted at unchanged rates.

**COUNTRY HIDES**—A steady trade is reported from time to time in these descriptions of stock with eastern consumers. Ohio and similar light hides are salable up to 14¢ readily and as a rule are held at 14½¢. Weights above 25@45 lbs. are difficult to sell at over 14¢. Western light hides up to 50 lbs. are available in grub free quality as low as 13½¢ but business is also reported at 13¾@14¢ as to descriptions. Buff weights are readily salable on a basis of 11½¢ for choice section material while sellers continue efforts to get a 12¢ plane all along the line. Southern hides are selling in a fair sized way with the middle and northern sections realizing 13½@14½¢ flat f.o.b. Canadian shippers are still doing little as their offerings generally contain mixed hair and some grubs. Extremes up to 50 lbs. are selling at 12½¢ flat in such descriptions and efforts are being made to get 13¢. Ruffs and weights 50 lbs. up from that section quoted around 10¢ flat.

**CALFSKINS**—There is considerable underlying strength to N. Y. city calfskins. Three weights last sold at \$1.90@2.35@3.40. Some quiet business passed today but details are closely guarded. Outside skins are rated firmly but untrimmed domesticities at 20@22¢ for good cities. N. Y. kipskins are unchanged at \$3.75@4.50 last paid.

## CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending October 9, 1924:

BUTCHERS STEERS.			
1,000-1,200 Lbs.			
	Week ended Oct. 9, 1924.	Same week 1923.	Week ended Oct. 2, 1924.
Toronto	\$ 6.75	\$ 7.00	\$ 6.60
Montreal (W)	6.00	6.00	6.00
Montreal (E)	6.00	6.00	6.00
Winnipeg	5.50	5.40	5.50
Calgary	4.80	5.25	4.80
Edmonton	4.50	4.25	4.50

VEAL CALVES.			
	Week ended Oct. 9, 1924.	Same week 1923.	Week ended Oct. 2, 1924.
Toronto	12.00	13.00	11.25
Montreal (W)	10.00	13.00	10.00
Montreal (E)	10.00	13.00	10.00
Winnipeg	5.50	6.00	5.50
Calgary	4.50	4.00	4.50
Edmonton	4.50	5.50	4.50

SELECT BACON HOGS.			
	Week ended Oct. 9, 1924.	Same week 1923.	Week ended Oct. 2, 1924.
Toronto	12.20	9.79	11.25
Montreal (W)	10.35	10.00	10.25
Montreal (E)	10.35	10.00	10.25
Winnipeg	10.45	9.90	9.90
Calgary	9.90	9.90	9.35
Edmonton	9.90	10.40	9.35

GOOD LAMBS.			
	Week ended Oct. 9, 1924.	Same week 1923.	Week ended Oct. 2, 1924.
Toronto	12.50	12.75	12.75
Montreal (W)	10.75	11.00	11.00
Montreal (E)	10.75	11.00	11.00
Winnipeg	12.00	9.50	11.50
Calgary	11.50	11.00	11.50
Edmonton	11.50	11.00	11.50

## SLAUGHTER REPORTS.

Special reports to the National Provisioner show the number of livestock slaughtered at the following centers for the week ending Oct. 11, 1924:

CATTLE.			
	Week ending Oct. 11, 1924.	Prev. week.	Cor. week, 1923.
Chicago	34,597	30,933	46,677
Kansas City	42,058	41,906	37,469
Omaha	28,606	22,740	21,778
East St. Louis	21,543	21,574	11,340
St. Joseph	10,479	10,450	10,004
Sioux City	5,658	7,908	4,744
Cudahy	880	906	831
Port Worth	9,365	12,817	11,262
Philadelphia	1,961	1,793	2,417
Indianapolis	3,438	3,181	2,506
Boston	1,718	1,427	2,381
New York and Jersey City	9,494	8,571	10,795
Oklahoma City	11,014	8,743	6,318

HOGS.			
	Week ending Oct. 11, 1924.	Prev. week.	Cor. week, 1923.
Chicago	73,100	58,400	130,839
Kansas City	42,058	22,706	50,334
Omaha	25,700	27,790	38,217
East St. Louis	36,552	33,985	39,587
St. Joseph	10,479	17,443	23,491
Sioux City	18,532	20,252	25,918
Cudahy	5,527	5,559	15,849
Ottumwa	11,800	12,090	16,062
Port Worth	4,230	3,630	6,712
Philadelphia	16,178	19,025	24,875
Indianapolis	11,225	10,529	17,139
Boston	9,097	1,130	14,811
New York and Jersey City	57,123	55,007	48,983
Oklahoma City	8,050	7,084	6,750

SHEEP.			
	Week ending Oct. 11, 1924.	Prev. week.	Cor. week, 1923.
Chicago	57,307	54,381	65,970
Kansas City	32,783	35,180	27,245
Omaha	38,283	34,823	40,567
East St. Louis	8,593	5,487	10,049
St. Joseph	12,350	20,255	14,804
Sioux City	5,901	4,189	2,770
Cudahy	475	468	525
Port Worth	2,674	1,130	3,300
Philadelphia	6,118	4,829	5,406
Indianapolis	991	725	1,226
Boston	6,379	4,382	6,660
New York and Jersey City	49,237	42,062	42,566
Oklahoma City	69	81	40

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending October 18, 1924, with comparisons, are as follows:

PACKER HIDES.			
	Week ending Oct. 18, '24.	Week ending Oct. 11, '24.	Corresponding week 1923.
Spready native steers	@18½¢	@18½¢	17½@17½¢
Heavy native steers	@16½¢	@16½¢	@15¢
Heavy Texas steers	15¼@15½¢	@15¢	@12½¢
Heavy butt branded steers	15¼@15½¢	@15½¢	@12½¢
Heavy Colorado steers	14¼@14½¢	@14½¢	@11½¢
Ex-Light Texas steers	11½@12¢	11½@12¢	@9½¢
Branded cows	11½@12¢	11½@12¢	@9½¢
Heavy native cows	@15½¢	@15½¢	@14¢
Light native cows	14¼@15¢	14¼@15¢	@12¢
Native bulls	11½@11½¢	11½@11½¢	11 @11½¢
Branded bulls	10@10½¢	10 @10½¢	9 @9½¢
Calfskins	23 @24¢	22½@23¢	18 @18¢
Kip	@18½¢	@18½¢	15 @15½¢
Kips, overweight	@16½¢	@16½¢	@14¢
Kips, branded	@14¢	@14¢	@14¢
Slunks, regular	1.25@1.30	1.25@1.30	@1.40
Slunks, hairless	50@55¢	50@55¢	35@75¢

Light, Native, Butts, Colorado and Texas steers 10 per lb. less than heavies.

## CITY AND SMALL PACKERS.

	Week ending Oct. 18, '24.	Week ending Oct. 11, '24.	Corresponding week 1923.
Natives all weights	@15¢	@14½¢	11½@12¢
Bulls native	@11½¢	@11½¢	9 @10¢
Branded hides	@12¢	@12¢	9 @9½¢
Calfskins	20 @22¢	@21¢	17 @17½¢
Kip	@17¢	@17¢	14½@15¢
Slunks, regular	1.10	@1.25	11½@1.25
No. 1	@30¢	@30¢	30 @30¢

## COUNTRY HIDES.

	Week ending Oct. 18, '24.	Week ending Oct. 11, '24.	Corresponding week 1923.
Heavy steers	10½@11¢	10½@11¢	9½@10¢
Heavy cows	9½@10¢	9½@10¢	8½@9¢
Butts	10½@11¢	10½@11¢	8½@9½¢
Extremes	13 @14¢	13 @14¢	9½@10½¢
Bulls	8½@9¢	8½@9¢	8 @8½¢
Branded	8 @8½¢	8 @8½¢	7½@8¢
Calfskins	15 @15½¢	15 @15½¢	14 @15¢
Kip	13 @14¢	13 @14¢	12 @13¢
Light calf	1.25@1.30	1.25@1.30	1.20@1.25
Deacons	\$1.10@1.20	\$1.10@1.20	\$1.00@1.10
Slunks, regular	\$1.15@1.25	\$1.15@1.25	\$0.75@1.00
Slunks, hairless	\$0.30@0.40	\$0.30@0.40	0.25@0.30
Horsehides	\$4.50@5.00	\$4.50@5.00	\$3.00@4.00
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.20@0.30

## SHEEPSKINS.

	Week ending Oct. 18, '24.	Week ending Oct. 11, '24.	Corresponding week 1923.
Large packers	@2.85	@2.85	@3.00
Small packers	\$2.00@3.00	\$2.00@3.00	@1.50
Pkrs. apr. lamb	\$1.75@2.25	\$1.75@2.25	\$1.50@1.85
Pkrs. shearlgs.	@1.42½	@1.50	\$1.15@1.25
Dry pelts	\$0.32@0.34	\$0.32@0.34	\$0.29@0.28



# ICE AND REFRIGERATION

## ICE NOTES.

The Ownesboro Ice and Cold Storage Company is building an \$8,000 addition to its ice plant in Owensboro, Ky.

The Certified Ice and Refrigeration Company, 11 Moore street, New York City, contemplates the erection of the following plants: Albany, N. Y., costing \$500,000; Kingston, N. Y., costing \$250,000; Middletown, N. Y., costing \$250,000; Ridgewood, N. J., costing \$250,000.

The Penn Ice Company, Fourth and Penn streets, Chester, Pa., contemplates the erection of three ice storage buildings in Chester.

C. F. Smith, 424 Coolbaugh street, Red Oak, Ia., is said to be considering the erection of a cold storage plant at that place.

The M. K. Goetz Brewing Company, 6th and Albermarle streets, St. Joseph, Mo., is having plans prepared for additions to its plant in St. Joseph.

## MEAT PLANT AT PANAMA.

(Continued from page 24.)

from the bay through a 24 inch concrete pipe 3,900 ft. long, and is pumped to double condensers on the roof of the freezing room. Fresh water is furnished

from a natural reservoir at Brazos Brook, about two miles distant.

Adjoining the engine room and the cold storage building is the ice manufacturing plant, containing three 50-ton freezing tanks with the necessary agitators, air blowers, filters, tipping table, pre-coolers, and dipping tanks. Raw water ice is manufactured into 300 pound cakes, and three overhead cranes, one for each tank, are provided for handling the ice.

## How Space Is Used.

The distribution of space throughout the building is shown in the following tables:

### FIRST FLOOR.

Name of Room	Cu.Ft.	Tem., Deg.	Kind of Refrig.
Corridor	178,000	45	Brine Spray
Box goods freezer	14,800	10	Direct Expans.
Box goods freezer	0,780	10	Direct Expans.
Box goods freezer	6,450	20	Direct Expans.
Box goods freezer	12,150	5	Direct Expans.
Box goods freezer	8,270	0	Direct Expans.
Packing room	26,180	45	Fan System
Livers, Tongue & Hrts.	5,690	20-36	Direct Expans.
Saw Room	5,150	45	Brine
Scrap Room	3,900	20	Direct Expans.
Butcher	1,095	32	Direct Expans.
Cutting	16,300	40	Fan System
Meat Cooler	13,550	18	Direct Expans.
Meat Cooler	20,600	18	Direct Expans.
Meat Cooler	27,800	18	Direct Expans.
Packing	17,895	45	Brine
Hardening	1,903	0	Direct Expans.
Ante Room	1,348	20	Direct Expans.
Brick Cutting	9,090	40	Direct Expans.
Hardening	1,903	0	Direct Expans.
Finished Product	1,630	0	Direct Expans.
Ice Storage	27,000	28	Direct Expans.

### SECOND FLOOR.

Corridor	46,800	45	Brine Spray
Onions	7,480	36-38	Dir. Exp. & Air
Vegetable storage	82,750	36-38	Fan System
Vegetable storage	95,500	36-38	Fan System
Cheese	3,465	32	Direct Expans.
Egg packing	6,300	45	Brine
Ventilating system	8,100		
Egg storage	17,900	32-38	Direct Expans.
Salt cured meat	4,700	38-40	Brine
Butter cutting	4,020	58	Brine
Oleo & butter	7,820	10	Direct Expans.
Milk storage	8,800	32	Direct Expans.
Tempering room	4,070	40	Direct Expans.
Bunker room			
Extract	(a)	(a)	(a)
Bunker			

(a) Included in ice cream.

### THIRD FLOOR.

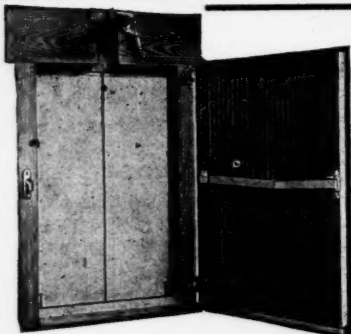
Corridor	53,630	45	Brine Spray
Sausage cutting	9,125	38	Brine Spray
Sausage cooker	5,840	33	Direct Expans.
Pickling room	24,500	38	Brine Spray
Meat cooler	24,200	18	Direct Expans.
Meat cooler	66,500	18	Direct Expans.
Meat cooler	66,500	18	Direct Expans.
Meat cooler	65,000	18	Direct Expans.
Chill room	21,160	30-38	
Chill room	21,160	30-36	
Chill room	22,000	30-48	Brine Spray
Chill room	22,000	30-36	

## Cold Storage Insulation

All Kinds of Refrigerator Construction

### JOHN R. LIVEZEY

Glenwood Avenue West of 22nd St. PHILADELPHIA, PA.



## It Can't Forget to Close Itself

### STEVENSON'S

## "Door That Cannot Stand Open"

Its flapper doors always closed unless filled with passing goods or man. No outrush of dry cold air, no inrush of warm moist air. Bulletin No. 48, FREE, shows how it saves its cost in a single month.

Stevenson Cold Storage Door Co.  
1511 West Fourth St. Chester, Penna.

## Vilter Refrigerating and Ice Making Plants

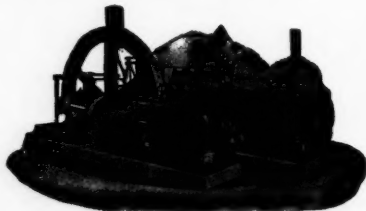
for the

## Meat Products Industry

Horizontal Compressors  
8 Tons Capacity and up

Vertical Compressors  
1 to 18 Tons

Complete Data Promptly Furnished



The Vilter Manufacturing Company

806-826 Clinton St.

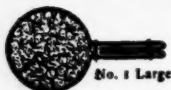
EST. 1917

Milwaukee, Wis.

## CUT DOWN YOUR ICE BILLS ~ STOP COLD AIR LEAKS with WIRFS AIRTITE CUSHION DOOR-GASKET



No. 0 Jumbo



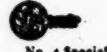
No. 1 Large



No. 2 Medium



No. 3 Small



No. 4 Special

Hermetically seals Refrigerator and Cold Storage Doors, Joints of sectional cooling rooms and is extensively employed for all other purposes requiring an Airtite, Dustproof, Waterproof or Noiseless means of closure-contacts.

Get free samples and prices of all sizes. It's the little thing that stops Big Leaks. E. J. WIRFS, Sole Manufacturer and Patentee, 113 So. 17th St., St. Louis, Mo.

# For Any Place You Now Use Ice

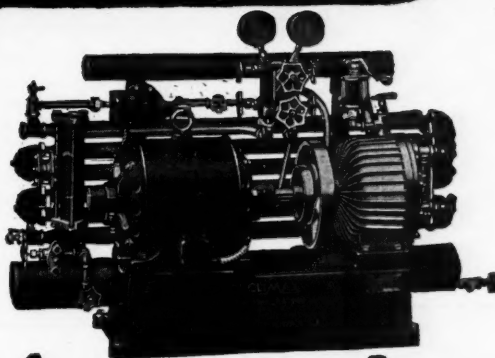


Turn a Switch



Open a Water Valve

Cleaner  
Drier  
More  
Dependable



## Refrigeration

### Outstanding Features of Climax Model C

- 1—Rotary Compressor a marvel of simplicity—positive and efficient in operation.
- 2—Model C operated by 2 H. P. motor. No power wasted in belts or other transmission.
- 3—No valves—no small frail parts.
- 4—Only 3 moving parts—all heavy, rugged and permanent.
- 5—Most compact—Model "C" size only 52" long and 21" wide, and 36" high. Weighs only 750 pounds.
- 6—Compressor direct connected to electric motor.
- 7—Continuous flow of gas through the compressor.
- 8—All lubricating oil confined to the high pressure side of compressor.
- 9—No oil can come in contact with liquid refrigerant.
- 10—No violent fluctuation of hands on pressure gauges.
- 11—Simplest starting. Just open water valve to start, close water valve to stop.
- 12—No throwing of electric switches—tightening of belts—or clattering of valves.
- 13—Nothing to forget. Shuts off automatically in case of failure of cooling water supply.
- 14—Particularly adapted to automatic control.
- 15—All parts made interchangeable.
- 16—Each unit factory tested before shipment to produce refrigeration in excess of its rated capacity.

The Climax Model C Rotary Refrigerating Unit makes mechanical refrigeration so simple—so dependable—and so economical, there is really no good reason for being without it any longer.

- It requires but little space, being only 52" long, 21" wide, 36" high, and weighs only 750 pounds.
- It has only 3 working parts—all heavy, rugged and permanent. No frail valves or other parts.
- It is simple to install—easy to operate, and inexpensive to maintain.

## CLIMAX Model C ROTARY

Driven by Gas Engine or Electric Motor

offers you all these advantages:

- It is absolutely dependable.
- It keeps temperatures constantly within the seven degree safety range, below 40° and above 33°.
- It keeps foodstuffs safe from spoilage—safe from freezing.
- It requires almost no attention.
- It is always under your own control.
- It is always sanitary.
- It enables you to store foodstuffs in quantities at low prices, and profit by market advances.
- It is surprisingly economical.
- It operates at the turn of a switch.
- It provides dry cold—no water soaking of foods.
- It provides odorless refrigeration—no tainted food.
- It is not interrupted by holidays.
- It is never wasteful.
- It protects you and builds trade.

If interested, just fill out and mail coupon today for full information.

We also make Reciprocating Type Units for larger requirements

**Climax Engineering Co., 1821 S. 4th St., Clinton, Ia.**

Sales and Service Stations in the Following Cities:

Athens, Ga.  
Chicago, Ill.  
Cleveland, Ohio  
Dallas, Texas  
Evansville, Ind.  
Fredericksburg, Va.  
Hollywood, Calif.  
Louisville, Ky.  
Malden, Mo.  
Mobile, Ala.  
Monroe, Wis.  
Nashville, Tenn.  
New Orleans, La.  
New York, N. Y.  
Peoria, Ill.  
Phoenix, Ariz.  
Pittsburgh, Pa.

St. Charles, Mo.  
St. Louis, Mo.  
Salem, Iowa  
San Antonio, Texas  
San Francisco, Calif.  
Seattle, Wash.  
Springfield, Ill.  
Tucson, Ariz.

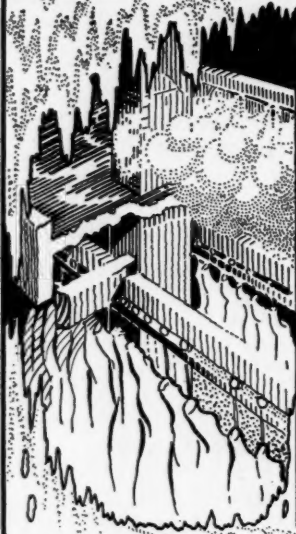
CLIMAX ENGINEERING COMPANY  
1821 South 4th Street, Clinton, Iowa  
Gentlemen: Please give further information about Climax Rotary Refrigerating Units.

Name.....

Address.....

Kind of Business.....

# BRINE SPRAY REFRIGERATION



Members of the

## Institute of American Meat Packers

while at the Convention in Chicago will have a splendid opportunity to investigate the operation of the

## Webster System of Brine Spray Refrigeration.

Our Vice Prest. and Chicago Manager, Mr. S. C. Bloom and his Assistant, Mr. M. G. Harbula, both experienced Packing House Engineers, will be at the Convention.

A phone call to our office (Wabash 9038) will be given prompt attention. We will find you at the Convention and be glad to show installations.

**"The Successful Systems are Webster Systems"**

**ATMOSPHERIC & CONDITIONING CORPORATION**  
LAFAYETTE BUILDING, PHILADELPHIA MONADNOCK BLOCK, CHICAGO.

## YORK Self-Contained Refrigerating Machines

are ideal for the Meat Market. They save money and furnish an independent source of satisfactory Refrigeration.

The complete machine is mounted on a rigid cast-iron base—easy to install, easy to operate, efficient, economical, and can be driven by any available power.

You may have always thought your Market was not large enough to justify the installation of Mechanical Refrigeration, but this is just the little machine you have been looking for. It is worth your investigation.

Write for Bulletin No. 70.

**YORK MANUFACTURING CO.**

Ice Making and Refrigerating Machinery Exclusively.

YORK,

PENNA.



## Freezer and Cooler Rooms for the Meat and Provision Trade

Specialists in **CORK INSULATION**

207 E. 43rd St.

**Morrow Insulating Co., Inc.**

NEW YORK

## Novoid Pure Compressed Corkboard

Made of specially selected, clean, dry cork granules. No foreign binder used. Every sheet thoroughly baked—no green centers. Edges and corners are square and sharp.

Write for booklet.

Cork Import Corp. — 345 West 40th St., New York City

**CORK INSULATION**

**Supplied or Erected Complete**

Correspondence Solicited

**UNITED CORK CO.'S** 50 Church Street  
NEW YORK

St. Louis Office: 1420 No. Broadway

## NEW PLANT FOR HERTZ BROS.

The new plant of Hertz Brothers, Milton, Pa., is nearing completion and will be occupied by this well-known firm about November 1st. The building proper is 110 feet long by 54 feet wide, and is reinforced concrete, having a basement and two floors, and the cooler capacity is especially large.

The name Hertz has been synonymous with famous Milton sausage since 1900, and those who have eaten this high-grade all pork sausage know its qualities. Hertz Brothers have been unable to supply the demand for their sausage, making it necessary to enlarge their facilities so that they may be able to handle their ever-increasing demand.

The new plant will have facilities to produce five hundred per cent more sausage than their present capacity, and they will also be equipped to manufacture various other lines of high-grade provision specialties, thus affording the trade an opportunity to fill that public demand in every community for strictly high-grade meat products.

C. H. A. Wannenwetsch & Company, Buffalo, N. Y., are the architects and engineers on Hertz Brothers' new plant, which, when completed, will be the most up-to-date plant of its size in Pennsylvania.

R. T. Randall & Company of Philadelphia, Pa., supplied all of the machinery and equipment for the new plant, including overhead tracking, sausage room machinery, scrapple machinery, lard rendering machinery, trucks and other equipment used in conjunction therewith, and also Randall improved type sheet-iron cooking house.

The name "Hertz" has long been identified with the sausage and meat products line in Northumberland County, and dates back to the year 1880, when Geo. W. Hertz, the father of D. R. Hertz and Wm. B. Hertz, now proprietors of the firm of Hertz Brothers, started a small meat market and began to manufacture the famous Milton sausage. The business steadily grew from the beginning, and now enjoys a large distribution throughout central and eastern Pennsylvania.

## HOG DEHAIRER WORTH MONEY

The "Boss" Baby Hog Dehairer is worth over a thousand dollars to Jacob B. Thomas, of New Danville, Pa. He writes The Cincinnati Butchers' Supply Company, manufacturers of "Boss" dehairers: "I am very well pleased with the Baby Boss Dehairer. It is a labor saver. If I could not get another like it I would not sell it for one thousand dollars."

Elmer B. Thomas, of New Danville, Pa., brother of Jacob B. Thomas, also has a "Boss" baby hog dehairer, and he writes: "I am well pleased with the Baby Boss Dehairer and enclose check for balance; will not wait thirty days."

Such recommendations please the inventors of the "Boss" system of cleaning hogs clean, fast and cheap in machines with capacities from 30 to 1,000 hogs per hour.



**OHIO PACKERS AT COLUMBUS.**

Another interesting and instructive meeting of the Central Ohio Meat Packers' Association was held on October 11. The meeting was held at the plant of the Columbus Packing Company, Columbus, Ohio, and was well attended. The Ohio packers were the guests of the seven Schenk brothers and they had a royal good time.

A feature of the gathering was a pork cutting demonstration given by Howard Wilson, general superintendent of the Columbus plant. Mr. Wilson proved as usual an able demonstrator, and answered many questions about the proper and profitable cutting of a pork carcass.

At the business session it was determined to charge a \$10 membership fee to each firm represented in the association. A committee on constitution and by-laws was also appointed.

A tour of inspection was made of the up-to-date Columbus plant (described in full in the August 2, 1924, issue of THE NATIONAL PROVISIONER), followed by a dinner in the plant dining room. A rising vote of thanks was tendered to the management of the Columbus Packing Company for the entertainment of the members in such a splendid fashion.

The next meeting of the association will be held November 8 at the Chamber of Commerce rooms in Dayton, Ohio.

Among those present at the meeting were the following:

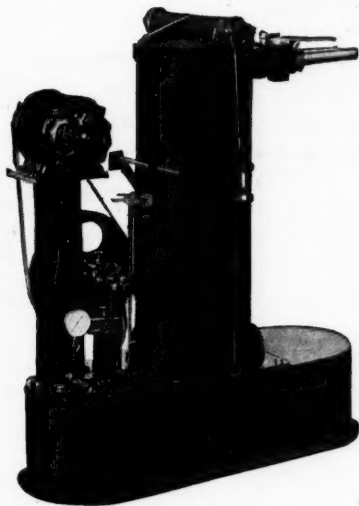
The seven Schenk brothers—Fred, Edward, H. L., Geo. P., Chas. J., W. E., and F. G. Schenk, O. C. Schmidt, Howard Wilson, J. Dillon, Harry Shields, Wm. M. Hickey and E. Elford, of the Columbus Packing Co.; F. Boyd, of the New Zanesville Provision Company, Zanesville; H. W. Robinson, Sr., and H. W. Robinson, Jr., E. Collins and J. Bynum, of the Sidney Packing Co., Sidney; B. F. Thomas and H. Witherall, of the Lima Packing Co., Lima; L. A. Sucher, of the Chas. Sucher Packing Co., Dayton; Geo. L. Schmidt, J. F. Schmidt and L. C. Brown, of the Fred Schmidt Packing Co., Columbus; John Falter, of the Falter Packing Co., Columbus; W. H. Sartain and R. A. Blumer, of the Blumer-Sartain Packing Co., Columbus; Joseph Horning, J. A. Davy, W. C. Plecker and Edward J. Kugelman, of the Gem City Packing Co., Dayton; George Buchy and Chas. G. Buchy, of the Chas. G. Buchy Packing Co., Greenville; and Elmer, Walter, Frank, George, Edward, Albert and William Focke, of the Wm. Focke's Sons Co., Dayton.

**ATLANTA MARKET GROWTH.**

The activity and industry of a group of packers and business men have combined to make Atlanta, Ga., one of the outstanding livestock markets of the country. W. H. White, Jr., president of the White Provision Company, Atlanta, and C. B. Heinemann, former vice-president of the Institute of American Meat Packers, are the moving spirits accomplishing this result.

Atlanta has now become an all-round livestock market, the Union Stock Yards at that place receiving and selling not only cattle, hogs and sheep, but horses and mules as well. With the improvement in Southern agricultural conditions, a real demand arose for a trading point for work animals, and Mr. Heinemann soon saw that this was a logical development for the Atlanta yards.

As diversified farming is making rapid strides in the Southeast, Atlanta promises to become one of the largest livestock markets of the country under Mr. Heinemann's able management.

**"The Stuffer That's Years Ahead"****(The Napier Hydro-Electric)**

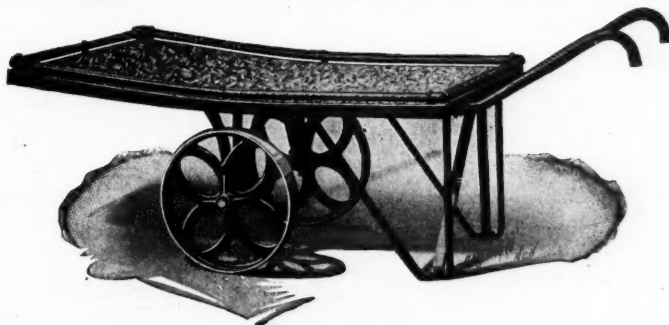
One customer writes:

"We are well pleased with the HYDRO-ELECTRIC Stuffer. It sounded like a fairy tale when you said the machine would run with power from a lamp socket, BUT SHE DOES IT, and takes all the grind from the work."

**LET US HELP TAKE THE GRIND FROM YOUR WORK.**

*Ask your jobber or write to*

**The Oberlin Machinery Co.**  
OBERLIN OHIO

**HAM AND BACON TRUCK**

**THIS** is our No. 114 Ham and Bacon Truck. It is built for strength with light weight. Much lighter than the ordinary truck of this type, yet is perfectly balanced and will carry a load of 1000 pounds.

WRITE FOR OUR No. 30 CATALOGUE

**STERLING WHEELBARROW CO.**  
MILWAUKEE, WISCONSIN

*be sure to see*

*Hickory*  
**SMOKED SALT**

*demonstration*

*at the* **PACKERS CONVENTION**  
*Drake Hotel*

**SMOKED PRODUCTS COMPANY**  
Fifth & Butler Streets Cincinnati

# Chicago Section

George M. Foster, secretary of John Morrell & Co., Ottumwa, Ia., spent a busy day in Chicago early in the week.

Fred C. Gross, Milwaukee, Wis., packer, spent a day in Chicago this week looking over packinghouse equipment of various kinds.

Dr. J. S. Abbott, secretary of the Institute of Margarine Manufacturers, passed through Chicago early this week on his way to Kansas City.

Chicago's unseasonable stretch of warm weather was explained this week when Sam Stretch, the spice man, arrived in the city accompanied by balmy breezes.

Herman Schmidt, secretary of the Cincinnati Butchers Supply Co., Cincinnati, Ohio, visited the Chicago office of the concern this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 44,196 cattle, 11,320 calves, 75,635 hogs and 51,661 sheep.

John W. Hall, Chicago's genial and poetic by-products broker, went to French Licks, Ind., this week to rest up for the strenuous times of the packers' convention.

Provision shipments from Chicago for the week ending October 11, 1924, with comparisons, were as follows:

	Last week.	Prev. week.	Week 1923.
Cured Meats, lbs.	16,385,000	18,107,000	13,450,000
Fresh Meats, lbs.	41,518,000	42,179,000	21,541,000
Lard, lbs.	14,898,000	10,983,000	11,308,000

Albert Brahm, Jr., of the Sun Packing Co., Pittsburgh, Pa., was a visitor to Chicago this week, accompanied by Mrs. Brahm. Mr. Brahm has one of the most up-to-date packing plants in the East.

Prices realized on Swift & Company's sales of carcass beef in Chicago, for the week ending Saturday, October 11, on shipments sold out, ranged from 7.00 cents to 19.00 cents per pound and averaged 11.40 cents per pound.

C. D. Gainer, of Gainer's, Ltd., Edmonton, Alberta, well-known Canadian packer, was in Chicago this week, and embraced the opportunity to take in the packers' convention. Mr. Gainer is one of the most progressive Canadian packers.

Outside attendance at the packers' convention promises to be as large as any on record, and the attendance of ladies will be a record-breaker. The Drake Hotel began to fill up toward the end of the week with the early birds, especially those who came in time for the departmental meetings.

## Sentence Sermons

Written for THE NATIONAL PROVISIONER  
by Roy L. Smith.

### A GOOD REPUTATION—

- Must be made—cannot be inherited.
- Is oftentimes the best friend we can have.
- Is worth too much to be risked for the sake of money.
- Will pay big dividends if we take an interest in it.
- Is the best antidote in the world for circumstantial evidence.
- Must be earned—cannot be bought.
- Is soon lost among bad companions.

Fred Ingram, of the boneless beef department of the Chicago Packing Company, has gone to the Western Packing & Provision Company to open up a boneless beef department there. Mr. Ingram's place at the Chicago Packing Company will be filled by George Mears, formerly of the Lincoln Meat Co.

A group of delegates to the poultry convention were held up and relieved of money and jewelry one night this week while engaged in the popular pastime of African golf in a room in the Hotel Sherman. A loop hotel room isn't as safe a golf course as the observation parlor of an Atlantic City special. At least, that's Barney's and Jake's opinion.

Joseph Conron, president of Conron Bros. Company, New York City, one of the leading wholesale meat houses of the country and a leader in the poultry field, was in Chicago this week attending the convention of the National Poultry, Butter & Egg Association. After visiting his company's poultry feeding and packing plants in the West Mr. Conron will return to Chicago for the packers' convention.

"Nuts" Reuther, of the Independent Packing Co., Bill McBride, of the G. H. Hammond Co., and Willie Hoth, of Fuhrman & Forster, were among the packing-house guests of E. G. Shinner, the Chicago chain-market magnate, at his summer resort, Nippersink Lodge, Wis., over the last week end. It was a "harvest home" party, and all went well except when "Nuts" Reuther tried to swim in Mr. Shinner's toy lake.

Prof. W. B. Hardy, of the Department of Scientific and Industrial Research of the British Government, is in Chicago in the course of a trip through the United States, making a study of scientific and industrial advance here. He was the guest of the Institute of American Meat Packers during the week, and expressed surprise and gratification at the advance made by the Bureau of Scientific Research and the Bureau of Practical Research of the Institute.

The packers' division of the Chicago Association of Credit Men is said to have the best percentage of attendance at meetings of any trade group in the association. Among the active leaders in this group are James E. Walsh, of Oscar Mayer & Co.; George Turnquist, of Guggenheim Bros.; A. D. Van Patten, of Armour & Company; J. F. Falvey, of Louis Pfaelzer & Sons; Fred Wetzel, of the Jordan Packing Co., and C. H. Siebert, of Geo. A. Hormel & Co. These meetings are said to have done a lot to make a better feeling and to accomplish better trade cooperation.

**H. C. GARDNER F. A. LINDBERG**  
**GARDNER & LINDBERG**  
ENGINEERS  
Mechanical, Electrical, Architectural  
SPECIALTIES, Packing Plants, Cold Storage,  
Manufacturing Plants, Power Install-  
ations, Investigations  
1134 Marquette Bldg. CHICAGO

**H. P. Henschien R. J. McLaren**  
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1637 Prairie Ave. Chicago, Ill.  
PACKING PLANTS AND COLD STORAGE  
CONSTRUCTION

**Fred J. Anders Chas. H. Reimers**  
**ANDERS & REIMERS**  
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314 Erie Bldg. Packing House  
Cleveland, O. Specialists

**M. P. BURT & COMPANY**  
Engineers & Architects  
Packinghouse and Cold Storage Designing—  
Consultation on Power and Operating Costs,  
Curing etc. You Profit by Our 25 Years' Ex-  
perience. Lower Construction Cost. Higher  
efficiency.  
206-7 Falls Bldg., MEMPHIS, TENN.

## Packing House Products

Oldest Brokers in Our Line

Tallow  
Grease  
Provisions  
Oils

**The Davidson  
Commission  
Co.**

Tankage  
Bones  
Cracklings  
Hog Hair

Quick Reliable Service Guaranteed

Write, phone or wire us

Eight Phones Postal Telegraph Building  
All Working CHICAGO, ILL.

## C. W. RILEY, Jr.

BROKER

2109 Union Central Bldg., Cincinnati, O.  
Provisions, Oils, Greases and Tallows  
Offerings Solicited

**George F. Pine Walter L. Munnecke**  
**Pine & Munnecke Co.**  
PACKING HOUSE & COLD STORAGE  
CONSTRUCTION; CORK INSULATION &  
OVER HEAD TRACK WORK.  
10 Marquette Bldg. Detroit, Mich. Phone: 3750-3751

## H. N. Jones Construction Co.

Engineers  
San Antonio, Texas  
Designs and Builds  
Packing Houses  
30 Years Experience

## PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

**ABATTOIR PACKING AND COLD STORAGE PLANTS**  
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

**ALL READY FOR GOLF MATCH!**

The Packers' Convention Golf Tournament is "all set" and ready for the first foursome to drive off. These convention golf contests are coming to be one of the big attractions of the annual gathering.

The tournament takes place at the beautiful course of the Calumet Country Club, Chicago, on Thursday, October 23. A special train over the Illinois Central will leave Randolph street at 10:45 a. m., stopping at 53rd and 63rd streets. Out-of-town players and spectators are advised to take this train.

On arrival at the course luncheon will be served in the clubhouse of the Calumet Country Club, after which play will begin.

At 6:30 p. m. there will be a "golf dinner" for players, officers and committeemen, at which the cups and prizes will be presented. Visiting entrants in the tournament will be the guests of the Institute throughout the day.

The complete list of prizes is as follows:

Low gross—Annual Silver Cup, THE NATIONAL PROVISIONER.

Runner-up—Sarazen golf bag, Thos. E. Wilson.

Low Net—Medal and name engraved on Herrick Trophy, and possession for one year.

Second low net—Set of two clubs.

Third low net—Driver.

Fourth low net—Spoon.

Fifth low net—Box ¼ doz. golf hose.

Most holes in par—Slip-on sweater.

Least number of putts—Dozen golf balls.

Second least number of putts—Pair golf hose.

Blind bogey—Brassie.

Low score for 3 holes, (To be selected) —Slip-on sweater.

High gross—"Loving" cup.

Hole in One—Collects \$1.00 from each participant.

**FREEMAN SEES THE SOUTH.**

That the South is prosperous and "rain' to go" is the opinion of L. Harry Freeman, secretary of Boyd, Lunham & Company, well-known Chicago pork packers.

Mr. Freeman has just returned from an extended tour of the South for the purpose of gathering first-hand information on prospects for fall and winter trade developments in that section.

"Conditions seem to be good," he said. "You can see it in fact and feel it in spirit."

"The great natural resources of the Southland have never seemed to me to be so much in evidence and so ripe for an awaiting outlet as at the present time. The conservative policy of recent years has pretty well cleared the decks for more intensive operations."

Mr. Freeman was particularly impressed with the progress made in Atlanta as a business center and livestock market.

"I had not been in Atlanta for ten years," he said, "and the growth and developments thereabouts are honestly amazing."

"Take, for instance, in my own business, the packing industry. It remained for a Northerner to see at the White Provision Company a plant of the latest modern improvements such as few of their Northern competitors can boast of."

"Their home killings, together with the product they handle from the North, and the interstate privileges which they have recently acquired, will throw the markets of the world open to them."

Mr. Freeman declared that the South, having resources, climatic conditions and good central markets, has a wonderful future for further development of the livestock industry.

## We will Install on a Trial Basis our Grease Separating Apparatus

Used by Armour & Co., Swift & Co., Kingan & Co., etc., since 1914.

Our past experiences have proven beyond doubt that it collects all the fats so that they may be put into an edible product. We are the sole distributors of this apparatus, which is covered by U. S. letters patent.

Send for Our Reduced Price List

### USSESA SALES COMPANY

3203 Woolworth Building

New York City

**PACKER SALES LEADER DIES.**

Philip J. Leacy, 48 years old, manager of the car route department of the Dold Packing Company, Omaha, died suddenly on Saturday afternoon, October 11th. Immediately after lunch he was taken with a stroke while sitting at his desk. A doctor was quickly summoned and he was rushed to the Lord Lister Hospital, where specialists worked on him, but he did not regain consciousness and passed away a little before 4 o'clock.

Mr. Leacy had been with the Dold Packing Company of Omaha for a little more than a year, and had been remarkably successful in handling the car route department. Previous to his going to Omaha he had been connected with Swift & Company, Morris & Co., and Armour and Company.

His early packinghouse experience was with Swift & Company at St. Joseph, Mo. He went with Morris & Co. in 1904, and by diligent application and untiring work advanced himself step by step. During the time he was with Morris & Co. his promotions carried him from St. Joseph to Chicago, Kansas City, Oklahoma City and to St. Louis. It was from this latter city that he went to Omaha with the Dold organization.

Many of the younger men now in the packing industry owe their early training to "P. J.," as he was affectionately called by his associates.

Mr. Leacy was born in Atchison, Kansas, and his remains were taken to that city for their final resting place. He is survived by a widow and two daughters, Margaret and Helen; his mother, Mrs. Andrew Leacy, of Atchison, Kansas, a brother, Andrew, and a sister, Mrs. Mary Jackson, both of Kansas City, Mo.

Mr. Leacy was a member of the Elks Lodge, the Dold 50-50 Club and the Dold Executive Council. Numerous floral offerings, telegrams and letters proved the affection and esteem in which he was held by his friends all over the country.

**CHICAGO LIVESTOCK.****RECEIPTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 6.....	20,455	5,065	34,637	31,736
Tues., Oct. 7.....	8,623	3,244	17,397	20,314
Wed., Oct. 8.....	11,148	2,427	13,754	12,814
Thur., Oct. 9.....	10,346	3,651	20,948	28,908
Fri., Oct. 10.....	3,907	1,347	17,757	12,345
Sat., Oct. 11.....	507	79	3,009	652
Totals last week.....	64,688	15,813	107,522	106,709
Previous week.....	56,516	11,932	87,401	127,820
Year ago.....	74,905	13,803	172,786	128,779
Two years ago.....	63,294	10,739	136,590	120,624

**SHIPMENTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 6.....	5,066	265	8,644	6,845
Tues., Oct. 7.....	2,922	333	4,926	8,051
Wed., Oct. 8.....	4,072	90	2,577	10,514
Thur., Oct. 9.....	4,210	261	7,130	6,996
Fri., Oct. 10.....	2,878	108	6,621	13,194
Sat., Oct. 11.....	385	70	1,170	3,001
Totals last week.....	20,373	1,127	31,068	48,001
Previous week.....	17,455	731	29,605	70,308
Year ago.....	27,928	2,239	41,947	57,809
Two years ago.....	23,420	1,403	20,580	64,338

Receipts at Chicago Stock Yards thus far this year to Oct. 11, with comparative totals:

	1924.	1923.
Cattle.....	2,349,628	2,392,326
Calves.....	623,629	604,715
Hogs.....	7,476,099	7,678,145
Sheep.....	3,211,806	3,117,096

Combined weekly hog receipts at eleven markets for 1924 to Oct. 11, with comparisons:

	Week.	Year to date.
Week ending Oct. 11.....	480,000	28,497,000
Previous week.....	440,000	375,000
Corresponding week, 1923.....	659,000	28,751,000
Corresponding week, 1922.....	521,000	21,952,000
Corresponding week, 1921.....	462,000	22,056,000

Combined receipts at seven points for the week ending Oct. 11, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Oct. 11.....	309,000	379,000	307,000
Previous week.....	291,000	336,000	375,000
1923.....	307,000	526,000	392,000
1922.....	302,000	388,000	276,000
1921.....	259,000	328,000	349,000

Combined receipts at seven markets for 1924 to Oct. 11, and the corresponding period for previous years:

	*Cattle.	Hogs.	Sheep.
1924.....	8,333,000	23,388,000	8,596,000
1923.....	8,539,000	23,733,000	8,573,000
1922.....	8,136,000	17,699,000	7,739,000

Chicago Stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Number received.	Weight, lbs.	Prices—Average.	Top.	Average.
Week ending Oct. 11.....	107,500	240	\$11.85	\$10.95	
Previous week.....	87,401	243	11.55	10.15	
1923.....	172,786	242	8.30	7.60	
1922.....	136,590	240	10.10	9.05	
1921.....	128,001	238	9.00	7.90	
1920.....	106,759	239	16.10	15.00	
1919.....	128,068	243	15.00	14.50	
1918.....	149,829	233	18.75	17.05	
1917.....	119,594	212	18.50	16.95	
1916.....	167,672	208	10.54	9.85	
1915.....	127,422	228	8.95	8.00	
1914.....	139,580	228	7.85	7.35	
Average 1914-1923.....	137,000	230	\$12.85	\$11.40	

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Oct. 11.....	\$10.29	\$10.95	\$ 6.50	\$13.55
Previous week.....	10.10	10.15	6.00	13.10
1923.....	10.35	7.60	6.20	13.45
1922.....	10.40	9.05	6.10	13.55
1921.....	8.10	7.90	4.75	8.85
1920.....	14.50	15.00	6.10	12.20
1919.....	16.05	14.50	7.20	14.60
1918.....	15.85	17.05	9.75	14.60
1917.....	11.30	16.95	11.90	17.50
1916.....	9.85	9.85	7.50	10.25
1915.....	8.80	8.00	6.15	8.60
1914.....	8.90	7.35	5.35	7.60
Average 1914-1923.....	\$11.25	\$11.40	\$ 7.10	\$12.10

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
Week ending Oct. 11.....	44,400	76,100	60,000
Previous week.....	39,061	57,796	57,504
1923.....	46,677	130,839	65,970
1922.....	39,774	116,019	56,286
1921.....	40,742	98,760	87,174

Chicago packers' hogs slaughtered for the week ending Oct. 11, 1924.

	Armour & Co.	Anglo-American	Swift & Co.	Hammond Co.	Morris & Co.	Wilson & Co.	Boyd-Lunham	Western Packing Co.	Roberts & Onke	Miller & Hart	Independent Packing Co.	Brennan Packing Co.	Acme Packing Co.	Others
	6,000	3,400	7,300	3,500	6,300	5,100	5,500	7,800	2,300	2,200	3,600	5,100	1,000	14,000
Totals.....	73,100													
Previous week.....	58,400													
Year ago.....	135,200													
Two years ago.....	121,800													
Three years ago.....	101,700													

(For Chicago livestock prices see page 40.)

How must tierces for pickled meats be made to comply with trade regulations? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## CASH PRICES.

Based on Actual Carlot Trading, Thursday, October 16, 1924.

### Green Meats.

Regular Hams—			
8-10 lbs. avg.	.....	@17	
10-12 lbs. avg.	.....	@17	
12-14 lbs. avg.	.....	@17	
14-16 lbs. avg.	.....	@17	
16-18 lbs. avg.	.....	@17	
18-20 lbs. avg.	.....	@17	
Skinned Hams—			
14-16 lbs. avg.	.....	@17	
16-18 lbs. avg.	.....	@17	
18-20 lbs. avg.	.....	@16½	
20-22 lbs. avg.	.....	@16½	
22-24 lbs. avg.	.....	@14½	
24-26 lbs. avg.	.....	@13½	
26-30 lbs. avg.	.....	@12½	

Picsies—			
4-6 lbs. avg.	.....	@12½	
6-8 lbs. avg.	.....	@11½	
8-10 lbs. avg.	.....	@11½	
10-12 lbs. avg.	.....	@11½	
12-14 lbs. avg.	.....	@11½	

Bellies—(Square cut and seedless)			
6-8 lbs. avg.	.....	@22½	
8-10 lbs. avg.	.....	@21½	
10-12 lbs. avg.	.....	@19½	
12-14 lbs. avg.	.....	@18½	
14-16 lbs. avg.	.....	@17½	

### Pickled Meats.

Regular Hams—			
8-10 lbs. avg.	.....	@17	
10-12 lbs. avg.	.....	@17	
12-14 lbs. avg.	.....	@17	
14-16 lbs. avg.	.....	@17	
16-18 lbs. avg.	.....	@17	
18-20 lbs. avg.	.....	@17½	

Boiling Hams—(house run)			
16-18 lbs. avg.	.....	@17	
18-20 lbs. avg.	.....	@17½	
20-22 lbs. avg.	.....	@17½	

Skinned Hams—			
14-16 lbs. avg.	.....	@16½	
16-18 lbs. avg.	.....	@16½	
18-20 lbs. avg.	.....	@16½	
20-22 lbs. avg.	.....	@16	
22-24 lbs. avg.	.....	@15	
24-26 lbs. avg.	.....	@14½	
26-30 lbs. avg.	.....	@13½	

Picsies—			
4-6 lbs. avg.	.....	@12½	
6-8 lbs. avg.	.....	@11½	
8-10 lbs. avg.	.....	@11½	
10-12 lbs. avg.	.....	@11½	
12-14 lbs. avg.	.....	@11½	

Bellies (square cut and seedless)—			
6-8 lbs. avg.	.....	@21½	
8-10 lbs. avg.	.....	@20½	
10-12 lbs. avg.	.....	@19½	
12-14 lbs. avg.	.....	@17½	
14-16 lbs. avg.	.....	@17	

### Dry Salt Meats.

Extra ribs 35-45	.....	@14	
Extra clears, 35-45	.....	@14½	
Regular plates, 6-8	.....	@12½	
Clear plates, 4-7	.....	@12½	
Jowl butts	.....	@11½	

Fat Backs—			
8-10 lbs. avg.	.....	@13½	
10-12 lbs. avg.	.....	@14½	
12-14 lbs. avg.	.....	@15	
14-16 lbs. avg.	.....	@15½	
16-18 lbs. avg.	.....	@16	
18-20 lbs. avg.	.....	@16½	
20-25 lbs. avg.	.....	@16½	

Clear Bellies—			
14-16 lbs. avg.	.....	@15½	
16-18 lbs. avg.	.....	@15½	
18-20 lbs. avg.	.....	@15½	
20-25 lbs. avg.	.....	@15	
35-40 lbs. avg.	.....	@14½	
40-45 lbs. avg.	.....	@14½	

## FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, OCTOBER 11, 1924.

	Open.	High.	Low.	Close.
LARD—				
November	15.12½	15.32½	15.12½	15.30
January	14.17½	14.22½	14.07½	14.15
May	13.92½	13.97½	13.87½	13.90
CLEAR BELLIES—				
October	14.75	14.90	14.75	14.90
November	.....	.....	.....	14.40
January	13.00	13.12½	13.00	13.12½
SHORT RIBS—				
October	12.30	12.30	12.30	12.30
November	12.65	12.65	12.65	12.25
January	12.65	12.65	12.65	12.65

MONDAY, OCTOBER 13, 1924.

HOLIDAY—no trading.

TUESDAY, OCTOBER 14, 1924.

	Open.	High.	Low.	Close.
LARD—				
October	15.60	15.60	15.45	15.45ax
November	15.12½-15	15.32½	15.07½	15.10 b
December	14.67½	14.67½	14.55	14.55 b
January	14.12½-15	14.17½	14.05	14.05-07½ b
May	13.92½	13.92½	13.80	13.80 b
CLEAR BELLIES—				
October	.....	.....	14.90 n	14.90 n
November	14.57½	14.57½	14.50	14.50ax
January	13.05	13.05	13.02½	13.02½ax
SHORT RIBS—				
October	.....	.....	12.25 n	12.25 n
November	.....	.....	12.25 n	12.25 n
January	.....	.....	12.52½ax	12.52½ax

WEDNESDAY, OCTOBER 15, 1924.

	Open.	High.	Low.	Close.
LARD—				
October	15.45	15.67½	15.45	15.67½b
November	15.12½-15	15.32½	15.07½	15.25-27½b
December	14.45-50	14.70	14.45	14.70
January	13.95	14.20	13.95	14.20
May	13.70	13.97½	13.70	13.97½ax
CLEAR BELLIES—				
October	.....	.....	14.87½ax	14.87½ax
November	.....	.....	14.50ax	14.50ax
January	.....	.....	12.95ax	12.95ax
SHORT RIBS—				
October	.....	.....	12.25 n	12.25 n
November	.....	.....	12.25 n	12.25 n
January	.....	.....	12.52½n	12.52½n

THURSDAY, OCTOBER 16, 1924.

	Open.	High.	Low.	Close.
LARD—				
October	15.90	15.90	15.75	15.77½b
November	15.30-35	15.50	15.30	15.35 b
December	14.75	14.85	14.70	14.70 b
January	14.25-30	14.32½-35	14.20	14.20 b
May	14.00	14.05	13.90	13.90 b
CLEAR BELLIES—				
October	.....	.....	14.87½ax	14.87½ax
November	.....	.....	14.45ax	14.45ax
January	.....	.....	13.00	13.00
SHORT RIBS—				
October	.....	.....	12.25 n	12.25 n
November	.....	.....	12.25 n	12.25 n
January	.....	.....	12.50ax	12.50ax

FRIDAY, OCTOBER 17, 1924.

	Open.	High.	Low.	Close.
LARD—				
Oct.	15.85	16.15	15.85	16.10
Nov.	15.37½	15.52½-55	15.37½	15.52½b
Dec.	14.70	14.85	14.70	14.85
Jan.	14.25	14.35	14.22½	14.35ax
May	13.95	14.00	13.90	13.97½
CLEAR BELLIES—				
Oct.	.....	.....	14.87½n	14.87½n
Nov.	.....	.....	14.35ax	14.35ax
Jan.	.....	.....	13.00ax	13.00ax
SHORT RIBS—				
Oct.	.....	.....	12.30b	12.30b
Nov.	.....	.....	12.32½b	12.32½b
Jan.	.....	.....	12.52½	12.52½

What is the formula for "pumping" pickle and how should it be used on each class of meat? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

## CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, October 16, 1924, with comparisons, are as follows:

	Week ending Oct. 16.	Prev. week.	Cor. week. 1923.
Armour & Co.	8,502	4,641	14,281
Anglo-Amer. Pro. Co.	5,407	3,000	8,580
Swift & Co.	8,833	5,688	10,504
G. H. Hammond Co.	5,064	2,908	10,600
Morris & Co.	8,658	5,294	18,383
Wilson & Co.	6,643	4,087	14,834
Boyd-Lunham & Co.	5,423	4,605	8,141
Western Pkg. & Pro. Co.	6,700	7,400	10,800
Roberts & Jake.	2,401	2,541	3,468
Miller & Hart.	3,303	1,557	5,908
Independent Packing Co.	6,983	4,038	3,203
Brennan Packing Co.	5,694	4,086	6,727
Agar Packing Co.	1,150	200	1,075
Total	74,821	51,992	129,036

## CHICAGO RETAIL FRESH MEATS

### Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	30	20	15
Rib roast, light end.	40	30	20
Chuck roast	20	20	10
Steaks, round	40	30	20
Steaks, sirloin, first cut.	48	40	25
Steaks, porterhouse	55	40	18
Steaks, flank	28	25	18
Beef stew, chuck	18	15	12½
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

### Lamb.

	Good.	Comm.
Hindquarters	35	21
Legs	40	28
Stews	12½	18
Chops, Shoulder	24	20
Chops, rib and loin	80	..

### Mutton.

	Good.	Comm.
Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	30	..

### Pork.

Loins, whole, 8@10 avg.	38	@40
Loins, whole, 10@12 avg.	34	@38
Loins, whole, 12@14 avg.	30	@32
Loins, whole, 14 and over.	28	@30
Chops	38	@40
Butts	22	@22
Spareribs	30	@30
Hocks	18	@18
Leaf lard, unrendered	12	@12
Leaf lard, rendered	18	@18

### Veal.

Hindquarters	35	@35
Forequarters	12	@18
Legs	35	@45
Breasts	14	@18
Shoulders	14	@22
Cutlets	14	@20
Rib and loin chops	40	@40

### Butchers' Offal.

Suet	6	@6
Shop fat	3	@3
Bones, per 100 lbs.	50	@50
Clasp skins	15	@15
Kips	15	@15
Deacons	12	@12

## CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. C. L.	6½	6½
Crystals	7½	7½
Double refined nitrate of soda, f. o. b. N. Y. & E. F., carloads	4½	4½
Less than carloads, granulated	4½	4½
Crystals, granulated, f. o. b. refinery	6½	6½
Kegs, 100@180 lbs., 1c more	6½	6½
Boric acid, in carloads, powdered, in bbls.	0	8½
Crystal to powdered, in bbls., in 5-ton lots or more	9½	9½
In bbls., in less than 5-ton lots.	10	10
Borax, carloads, powdered, in bbls.	5	4½
In ton lots, gran. or powdered, in bbls.	6½	6
Salt—		
Granulated, car lots, per ton f. o. b. Chicago, bulk	8.80	
Medium, car lots, per ton, f. o. b. Chicago, bulk	9.80	
Rock, car lots, per ton, f. o. b. Chicago.	7.00	
Sugar—		
Raw Sugar, 96 basis	@6.03	
Second sugar, 90 basis	@6.25	
Syrup, testing 63 to 65 combined sucrose and invert	@35	
Standard, granulated, f. o. b. Chicago	7.40@7.50	
Plantation, granulated, f. o. b. New Orleans (less 2%)	@6.90	
White clarified, f. o. b. New Orleans (net)	@6½	

1868

1924

# HAMLER

FABRICATORS OF STEEL PLATE FOR OVER SIXTY YEARS

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## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

	Week ending	Cor. week
	Oct. 18,	1923.
Prime native steers	18 @ 19	18 @ 20
Good native steers	16 @ 17	17 @ 18
Medium steers	13 @ 15	13 1/2 @ 16
Heifers, good	13 @ 15	13 @ 16
Cows	7 @ 11	8 @ 12
Hind quarters, choice	7 @ 11	8 @ 12
Fore quarters, choice	7 @ 11	8 @ 12

## Beef Cuts.

	Week ending	Cor. week
	Oct. 18,	1923.
Steer Loins, No. 1	@ 32	@ 42
Steer Loins, No. 2	@ 32	@ 42
Steer Short Loins, No. 1	@ 44	@ 53
Steer Short Loins, No. 2	@ 40	@ 48
Steer Loin Ends (hips)	@ 23	@ 29
Steer Loin Ends, No. 2	@ 22	@ 27
Cow Loins	13 @ 22	13 @ 27
Cow Short Loins	24 @ 30	20 @ 35
Cow Loin Ends (hips)	@ 17	@ 18
Steer Ribs, No. 1	@ 21	@ 30
Steer Ribs, No. 2	@ 20	@ 28
Cow Ribs, No. 1	@ 18	@ 21
Cow Ribs, No. 2	@ 16	@ 18
Cow Ribs, No. 3	@ 9	@ 11
Steer Rounds, No. 1	@ 14	@ 16
Steer Rounds, No. 2	@ 13 1/2	@ 15
Steer Chucks, No. 1	@ 12	@ 12
Steer Chucks, No. 2	@ 11	@ 11
Cow Rounds	@ 10 1/2	@ 11
Cow Chucks	@ 9	@ 9 1/2
Steer Plates	@ 9	@ 8 1/2
Medium Plates	@ 9	@ 8 1/2
Briskets, No. 1	@ 15	@ 16
Briskets, No. 2	@ 12	@ 12
Steer Navel Ends	@ 6 1/2	5 @ 5 1/2
Cow Navel Ends	@ 5 1/2	4 1/2 @ 5
Fore Shanks	@ 5 1/2	@ 5
Hind Shanks	@ 5 1/2	@ 4 1/2
Rolls	@ 20	18 @ 22
Strip Loins, No. 1, boneless	@ 70	@ 75
Strip Loins, No. 2	@ 50	@ 55
Strip Loins, No. 3	@ 35	@ 40
Sirloin Butts, No. 1	@ 30	@ 34
Sirloin Butts, No. 2	@ 20	@ 24
Sirloin Butts, No. 3	@ 18	@ 18
Beef Tenderloins, No. 1	@ 70	@ 75
Beef Tenderloins, No. 2	@ 60	@ 65
Ramp Butts	@ 17	@ 17
Flank Steaks	@ 17	@ 17
Boneless Chucks	@ 10	@ 8 1/2
Shoulder Clods	@ 15	@ 15
Hanging Tenderloins	@ 10	@ 8

## Beef Products.

Brains, per lb.	9 @ 11	8 @ 9
Hearts	29 @ 30	29 @ 30
Tongues	38 @ 42	38 @ 38
Sweetbreads	10 @ 11	6 @ 6
OX-Tail, per lb.	@ 4	@ 4
Fresh Tripe, plain	@ 6 1/2	@ 6 1/2
Fresh Tripe, H. C.	@ 10	@ 10
Livers	9 @ 10	8 @ 8
Kidneys, per lb.	@ 8	@ 8

## Veal.

Choice Carcass	16 @ 18	10 @ 20
Good Carcass	12 @ 15	15 @ 18
Good Saddle	20 @ 26	25 @ 30
Good Backs	8 @ 12	10 @ 14
Medium Backs	5 @ 8	6 @ 7

## Veal Product.

Brains, each	9 @ 11	8 @ 9
Sweetbreads	52 @ 60	52 @ 58
Calf Livers	35 @ 37	31 @ 33

## Lamb.

Choice Lambs	@ 24	@ 25
Medium Lambs	@ 22	@ 23
Choice Saddle	@ 27	@ 28
Medium Saddle	@ 25	@ 26
Choice Fores	@ 18	@ 20
Medium Fores	@ 18	@ 18
Lamb Prices, per lb.	31 @ 32	30 @ 31
Lamb Tongues, each	@ 13	@ 13
Lamb Kidneys, per lb.	@ 25	@ 25

## Mutton.

Heavy Sheep	@ 7	@ 7
Light sheep	@ 13	@ 12
Heavy Saddle	@ 10	@ 10
Light Saddle	@ 10	@ 10
Heavy Fores	@ 6	@ 6
Light Fores	@ 6	@ 6
Mutton Legs	@ 17	@ 18
Mutton Loins	@ 12	@ 12
Mutton Stew	@ 7	@ 7
Sheep Tongues, each	@ 13	@ 13
Sheep Heads, each	@ 10	@ 10

## Fresh Pork, Etc.

Dressed Hogs	@ 15	@ 14
Pork Loins 8@10 lbs. avg.	@ 26	@ 21
Leaf Lard	@ 19	@ 19
Tenderloin	@ 62	@ 46
Spare Ribs	@ 11 1/2	@ 11
Butts	@ 24	@ 15
Hocks	@ 11	@ 9
Trimnings	@ 16	@ 8 1/2
Extra lean trimmings	@ 17	@ 12
Tails	@ 11	@ 7 1/2
Snouts	@ 7	@ 6
Pigs Feet	@ 6	@ 5
Pigs Heads	@ 6	@ 6
Blade Bones	@ 7 1/2	@ 7
Blade Meat	@ 14	@ 11 1/2
Cheek Meat	@ 12	@ 9
Hog Livers, per lb.	@ 5	@ 4 1/2
Neck Bones	@ 19	@ 12
Skinned Shoulders	@ 16 1/2	@ 12
Pork Hearts	@ 7	@ 6
Pork Kidneys, per lb.	@ 7	@ 3 1/2
Pork Tongues	@ 14	@ 16
Slip Bones	@ 9	@ 9
Tail Bones	@ 9	@ 9
Brains	@ 12	@ 9
Back Fat	@ 14 1/2	@ 12 1/2
Hams	@ 19	@ 17
Calas	@ 10	@ 10
Belles	@ 24	@ 19

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton	@ 26
Country style sausage, fresh, in link	@ 19
Country style sausage, fresh in bulk	@ 18
Country style sausage, smoked	@ 22
Mixed sausage, fresh	@ 15 1/2
Frankfurts in pork casings	@ 15
Bologna in beef bungs, choice	@ 16
Bologna in beef middles, choice	@ 15
Bologna in cloth, paraffined, choice	@ 14 1/2
Liver sausage in hog bungs	@ 15 1/2
Liver sausage in beef rounds	@ 12
Head cheese	@ 13
New England luncheon specialty	@ 22
Liberty luncheon specialty	@ 18
Mixed luncheon specialty	@ 22 1/2
Tongue sausage	@ 16 1/2
Blood sausage	@ 15 1/2
Polish sausage	@ 15 1/2
Souse	@ 15

## DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 44
Cervelat, new condition, in hog bungs	@ 16
Cervelat, new condition, in beef middles	@ 21
Thuringer Cervelat	@ 21
Farmer	@ 25
Holsteiner	@ 24
B. C. Salami, choice	@ 44
Milano Salami, choice, in hog bungs	@ 45
B. C. Salami, new condition	@ 21
Frisses, choice, in hog middles	@ 38
Genoa style Salami	@ 35
Peperoni	@ 34
Mortadella, new condition	@ 21
Capicola	@ 20
Italian style hams	@ 38
Virginia style hams	@ 38

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Large tins, 1 to crate	6.25
Small tins, 1 to crate	7.00
Frankfurt style sausage in sheep casings—	
Large tins, 1 to crate	8.50
Small tins, 1 to crate	8.50
Frankfurt style sausage in pork casings—	
Large tins, 1 to crate	7.00
Small tins, 1 to crate	8.00
Smoked link sausage in pork casings—	
Large tins, 1 to crate	6.50
Small tins, 1 to crate	7.50

## SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets, per tierce	
per set	@ 19
Beef rounds, export, 225 sets, per tierce	
per set	@ 24
Beef middles, 110 sets, per tierce, per set	@ 25
Beef bungs, No. 1, 400 pieces, per tierce	@ 24
per piece	@ 24
Beef bungs, No. 2, 400 pieces, per tierce	@ 17
per piece	@ 17
Beef wensands, No. 1, per piece	@ 95
Beef wensands, No. 2, per piece	@ 95
Beef bladders, small, per doz.	@ 1.70
Beef bladders, medium, per doz.	@ 1.70
Beef bladders, large, per doz.	@ 1.70
Hog casings, medium, f. o. b., per lb.	@ 0.05
Hog casings, extra narrow, selected, per lb. f. o. b.	@ 2.00
Hog middles, without cap, per set	@ 18
Hog middles, with cap, per set	@ 18
Hog bungs, export	@ 16
Hog bungs, large, prime	@ 16
Hog bungs, medium, prime	@ 11
Hog bungs, small, prime	@ 6
Hog bungs narrow	@ 3
Hog stomachs, per piece	@ 9

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	14.00
Honeycomb tripe, 200-lb. bbl.	16.00
Pocket honeycomb tripe, 200-lb. bbl.	18.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	33.00
Lamb tongues, long cut, 200-lb. bbl.	48.00
Lamb tongues, short cut, 200-lb. bbl.	57.00

## CANNED MEATS.

	No. 1/2	No. 1	No. 2	No. 6
Corned beef	2.40	2.35	4.00	18.00
Roast mutton	2.40	2.35	4.50	15.00
Sliced dried beef	1.85	4.00	17.50	56.00
Ox tongue, whole	2.85	4.70	9.50	34.50
Lunch tongue	1.50	2.75	4.25	...
Corned leaf hash	1.50	2.75	4.25	...
Hamburger steaks with onions	1.50	2.25	4.25	...
Vienna style sausage	1.15	2.25	4.15	...
Veal loaf, medium size	2.00	...	...	...
Chili con carne with, without, beans	1.25	...	...	...
Potted meats	.80	...	...	...

## BARRELED PORK AND BEEF.

Mess pork, regular	30.00
Family back pork, 20 to 34 pieces	31.00
Family back pork, 35 to 45 pieces	31.50
Clear back pork, 40 to 50 pieces	32.50
Clear plate pork, 25 to 35 pieces	27.00
Clear plate pork, 35 to 45 pieces	26.50
Bean pork	24.50
Brisket pork	25.00
Plate beef	18.50
Extra plate beef, 200-lb. barrels	19.50

## COOPERAGE.

Ash pork barrels, black iron hoops	1.60 @ 1.65
Oak pork barrels, black iron hoops	1.50 @ 1.82 1/2
Ash pork barrels, galv. iron hoops	1.50 @ 1.82 1/2
Red oak lard tierces	2.42 @ 2.45
White oak lard tierces	2.62 @ 2.65
White oak ham tierces	@ 2.95

## BUTTERINE.

Solid—30-60 lb. tubs, f.o.b. Chicago	@ 22
Cartons, rolls or prints, 1-lb.	@ 24
Cartons, rolls or prints, 2@5 lbs.	@ 23 1/2
Shortenings, 30@60 lbs. tubs	@ 17
Nut Margarine, prints, 1 lb.	@ 21 1/2

## DRY SALT MEATS.

Extra short clears	@ 14 1/2
Extra short ribs	@ 14 1/2
Short clear middles, 60-lb. avg.	@ 14 1/2
Clear bellies, 14@16 lbs.	@ 15 1/2
Clear bellies, 18@20 lbs.	@ 15 1/2
Clear bellies, 25@30 lbs.	@ 15
Rib bellies, 20@25 lbs.	@ 14 1/2
Rib bellies, 25@30 lbs.	@ 14 1/2
Fat backs, 10@12 lbs.	@ 14 1/2
Fat backs, 12@14 lbs.	@ 14 1/2
Fat backs, 14@16 lbs.	@ 15 1/2
Regular plates	@ 12 1/2
Butts	@ 11 1/2

## WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.	@ 24 1/2
Skinned hams, fancy, 16@18 lbs.	@ 26
Standard regular hams, 12@16 lbs.	22 1/2 @ 25 1/2
Picnics, 6@8 lbs.	@ 15 1/2
Standard bacon, 8@12 lbs.	@ 26
Standard bacon, 4-8 lbs.	27 @ 27 1/2
Standard bacon, 12@14 lbs.	@ 23 1/2
Standard bacon strips, 6@7 lbs.	@ 24
Cooked hams, choice, skin on, surplus fat off, smoked	@ 34 1/2
Cooked hams, choice, skinned, surplus fat off	@ 35 1/2
Cooked hams, choice, skinned, surplus fat off	@ 37
Picnics, skin on, surplus fat off, smoked	@ 20
Picnics, skinned surplus fat off, smoked	@ 21
Loin roll	@ 36

## ANIMAL OILS.

Prime lard oil	19 1/2 @ 19 1/2
Extra winter strained lard	18 1/2 @ 19
Extra lard oil	13 1/2 @ 14
Extra No. 1 lard	12 1/2 @ 13
No. 1 lard oil	12 @ 12 1/2
No. 2 lard oil	11 1/2 @ 12
Pure neatfoot oil	14 1/2 @ 15
Extra neatfoot oil	12 1/2 @ 13
No. 1 neatfoot oil	12 @ 12 1/2
Acidless tallow oil	12 @ 12 1/2

## FERTILIZERS.

Blood, ground	4.00 @ 4.10
Hooftmeal	3.00 @ 3.10
Ground tankage, 11 to 12%	3.15 @ 3.25
Ground tankage, 6 to 10%	2.75 @ 3.10
Crushed and unground tankage	2.25 @ 2.85
Ground raw bone, per ton	26.00 @ 32.00
Ground steamed bone, per ton	20.00 @ 24.00
Unground steamed bone	15.00 @ 17.00
Unground bone tankage	13.00 @ 16.00

## HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average	\$250.00 @ 300.00
No. 2 horns, 40 lb. average	200.00 @ 210.00
No. 3 horns	140.00 @ 150.00
Horns, black and striped	35.00 @ 40.00
Horns, white	50.00 @ 60.00
Round shin bones, heavies	100.00 @ 115.00
Round shin bones, lights and med.	75.00 @ 90.00
Flat shin bones, heavies	65.00 @ 70.00
Flat shin bones, lights and med.	50.00 @ 60.00
Thigh bones, heavies	75.00 @ 80.00
Thigh bones, lights and med.	60.00 @ 65.00
Buttock bones	45.00 @ 55.00
Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks, hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.	

## LARD (Unrefined).

Prime, steam, cash tierces	@ 15.85
Prime, steam, loose	@ 15.75
Neutral lard	@ 22.00

## LARD (Refined).

Pure lard, kettle rendered, per lb.	@ 17.00
Pure lard, tierces	@ 17.25
Compound	@ 15.00

## OLEO OIL AND STEARINE.

Oleo oil, extra	20% @ 21
Oleo stock	18 @ 18 1/2
Prime No. 1 oleo oil	16% @ 17
Prime No. 2 oleo oil	15% @ 16
No. 3 oleo oil	@ 15
Prime oleo stearine, edible	@ 13

## TALLOWES AND GREASES.

Edible tallow, under 2% acid, 45 titre	10 @ 10 1/2
Fancy tallow, under 2% acid, 43 titre	9 1/2 @ 10
No. 1 tallow, basis 10% f.f.a., 42@43	8 1/2 @ 9
No. 2 tallow, basis 40% f.f.a., 40 titre	7 @ 7 1/2
Choice white grease, max. 4% acid, loose	12 @ 12 1/2
Chicago	9 @ 9 1/2
B-White grease, max. 5% acid	8 @ 8 1/2
Yellow grease, 12-15 f.f.a.	8 1/2 @ 9
Brown grease, 40 f.f.a.	7 1/2 @ 7 1/2

## VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b.	8 1/2 @ 8 1/2
Valley points	8 1/2 @ 8 1/2
White, decolorized, in bris, c.a.f. Chicago	13 @ 13 1/2
Yellow, decolorized, in bris.	12 1/2 @ 13
Soap stock, 50% f.f.a. basis, f.o.b. mills	2 1/2 @ 2 1/2
Corn oil in tanks, f.o.b. mills	10 @ 10 1/2
Soya Bean oil, sellers' tank, f.o.b. coast	

# Retail Section

## To Study Shop Methods

A further study of the retail meat business is being made by the Bureau of Business Research, Northwestern University. It is to be called a "Study of Efficient and Inefficient Methods of Retailing Meat," and is a natural outgrowth of the former survey made by this bureau covering "Margins, Expenses, Profits, and Turnover."

The former study revealed many valuable facts concerning the retail meat business, and was well-received and appreciated by the trade. The present study of methods has the financial support of the United Master Butchers' Association of America, the Institute of American Meat Packers, the National Live Stock and Meat Board, and the Bureau of Agricultural Economics, U. S. Department of Agriculture.

### What Will be Done.

This survey will be made from the dealer's viewpoint, with the aim of helping him to become more efficient through the use of better methods.

An intensive study will be made of the very successful and the unsuccessful shops, to bring out the methods used in the operation of these markets.

The methods to be examined will include selling methods, advertising display, methods of cutting, layout of shop, location, management of help, type of trade, and any of the other factors which lead to success or failure in the operation of a meat shop.

The present intention is to limit the study to the three cities—Chicago, Cleveland and New York—in which the former survey of costs was made. However, it is possible that a few other cities may be touched.

It will cover a period of approximately

## Running a Meat Store

Complete copies of Dr. Horace Secrist's final report on "*Expenses, Profits and Losses in Retail Meat Stores*" may be obtained by any retailer desiring them.

All the facts and figures—including the approved form for drawing up a "Profit and Loss Statement"—are combined in a 70-page book.

This is the first time such reliable and practical information on retail accounting has ever been made available to the retailer.

Fill out and return the following order, with remittance for \$1.00; and the book will be sent postpaid:

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five or six months, the results being published in a pamphlet written in simple language and from the dealer's viewpoint, and distributed as widely as possible to the trade.

The study is to be made by Roy C. Lindquist of the Bureau of Business Research, under the supervision of Professor Horace Secrist, Director of the Bureau. Mr. Lindquist assisted Professor Secrist in the former study of costs and is well known to the meat trade in Chicago.

Mr. Lindquist began work on this new study October 16. It is hoped that the men who co-operated in the last survey will also co-operate in the present one.

**EDITOR'S NOTE.**—Mr. Lindquist's articles on "Retail Bookkeeping," which have appeared in the pages of THE NATIONAL PROVISIONER, and those now appearing on "Retailers' Meat Cutting Tests," are proof of Mr. Lindquist's ability to do the work for which he has been selected. He is eminently practical, and he puts down what he finds in a simple, practical style easily understood by those for whom he writes.)

### LOCAL AND PERSONAL.

A new meat market, known as the Manhattan Market, has been opened in Gloversville, N. Y., by L. M. Carpenter.

Carl H. Mueller has opened a meat department in his grocery in Hamilton, Ohio.

Mrs. Gertrude Fitzpatrick and P. A. Siepmann have sold their meat market in Maxwell, Ia., to G. W. Towne.

A new meat market has been opened in Osceola, Wis., by Wyman Hewitt.

Cox & Adams have added a meat department to their grocery store in Clarion, Ia.

The meat market of Hartwell & Hansen in Ida Grove, Ia., was recently burned.

A new meat market has been opened in Hastings, Minn., by McHugh Bros.

Harry Robertson has sold his Cannondale Meat Market in Glenrock, Wyo., to J. D. Hillyer.

A new meat market has been opened at 263 North Commercial street, Salem, Ore., by J. W. Hunt, Guy W. Hunt and J. W. Schaller.

Christ Hansen has sold his meat market in Westbrook, Minn., to Dan Featherstone and A. Pashe.

John Bednar's meat market, Center and Hope streets, Austin, Minn., was recently slightly damaged by fire.

Paul Luthen has sold his meat market in Hutchinson, Minn., to Ed. Wolf.

Jake Myers has sold his Malta Meat Market located in Malta, Mont., to E. E. MacGilvra, Samuel Deniff and John Kubus.

Jack Ellis and M. B. Wittmer have sold their City Meat Market in Fairmont, Minn., to Ed. Johnson and Floyd Brandt.



EAGER TO LEARN OF THE MERITS OF MEAT.

Miss Gudrun Carlson, Director of the Bureau of Home Economics of the Institute of American Meat Packers, has had her hands full lately making contacts with the meat buyers of the nation—the women. The picture shows the large number of women who attended a meat cutting demonstration put on recently in Cincinnati by Miss Carlson. The demonstration was under the auspices of the "Cincinnati Enquirer." Miss Carlson was assisted by J. A. Wiederstein, a director of the Institute, president of the John Hoffman's Sons Co., and a leader among Cincinnati packers. Notice the radio transmitter in the foreground, making it possible to reach many other people besides those actually in the room.



Robert T. Page has sold his Cash and Carry Meat Market in Grant, Nebr., to George Daugherty.

Anthony Dretzka has opened a new meat market, known as the Hamond Avenue Cash Market, in Cudahy, Wis.

A new meat market has been opened at 2938 Twenty-seventh avenue south, Minneapolis, Minn., by Earl Thompson.

H. G. Gravett has sold his interest in the Marlatt & Gravett Meat Market in Corning, Ia., to V. S. Hockett.

A new meat market has been opened in Ashland, Mo., by J. G. Hudson.

Charles Paul has sold his meat market in Somerville, Ind., to E. Wells.

A new meat market and grocery store has been opened in Princeton, Ind., by Charles Paul and his brother James Paul.

Frank L. Dodd has purchased the Public Meat Market in Watertown, Wis.

A new meat market and grocery store has been opened at 2130 Barrett street, Indianapolis, Ind., by S. C. Resler.

A new meat market and grocery store has been opened at 611 Massachusetts avenue, Indianapolis, Ind., by J. W. Housman.

Oscar Adams has moved his meat market and grocery in Indianapolis, Ind., from 716 East North street to 547 Bright street.

A new meat market and grocery store has been opened at 845 West 11th street, Indianapolis, Ind., by Homer C. Winterberg.

The meat market located at 2715 Northwestern avenue, Indianapolis, Ind., has been sold to John Ben.

The Taulken Meat Market and Grocery in Pemberville, Ohio, has been sold to Hagerty & Myers.

A new meat market, known as the Michigan Avenue Meat Market, has been opened at 1108 Michigan avenue, Sheboygan, Wis., by Elmer Schultz, Carl Heusterberg and Roland Wilbert.

The meat department of Okin's Grocery, 528 Pierce street, Sioux City, Ia., has been sold to H. C. Eberline.

Lafe Foster has sold his interest in the Winterset Meat Market, Winterset, Ia., to Ralph Schoenenberger.

Genzer Brothers Meat Market in Columbus, Tex., was recently destroyed in the fire which did much damage to the town.

William Dauch has sold his meat market in Roscoe, N. Y., to George Schaefer.

Frank McKinnis has sold his meat market in Meridian, Idaho, to F. W. Thomas.

Boyd Nicholson has sold his meat market in New Castle, Ind., to C. M. Lane.

A new meat market has been opened in Bloomington, Ind., by A. L. Blankenberg.

H. P. Love and Jesse F. Ayres have sold their meat market in Fairmont, Ind., to Rene Underwood.

A meat department has been added to the Harry N. May grocery store in Taylorville, Ill.

A new meat market and grocery, known as the Jessieville Supply Co., has been opened at 205 E. Bonnie street, Ironwood, Mich.

The Cash Meat Market, owned by Cowman & Jeffries in Bushnell, Ill., was recently damaged by fire.

A new meat market has been opened in Rockford, Ill., at 503 W. State street, by M. Jewell.

A new meat market has been opened in Corydon, Ind., by M. F. Emil.

The Dailey Meat Market in N. Manchester, Ind., has been sold to B. F. Wampler.

Ray Driver has sold his meat market in Rising Sun, Ind., to Chas. W. Woods.

A new meat market has been opened in Beggs, Okla., by Stacy W. Kirk.

R. W. Burnett and Roy Sherman have opened a new meat market in the Burnett grocery, 206 Walnut street, Dodge City, Kans.

Pedersen & Marvin have opened a new meat market in Hardy, Neb.

Andrew Poe is again manager of the Palace Meat Market, Oxford, Neb.

## Mr. Retailer--You are now paying for the "Bee-Bee Machine"—

Practically all Retail Meat Dealers have surplus fats. This fat has cost them the price of beef. A large percentage of this good clean edible fat from the carcass finds its way into the scrap or bone box.

To allow these good edible fats to be depreciated—to throw them in the waste box and sell them at from 2 to 5 cents per pound—is a great waste! Formerly Retailers found it difficult to use their own fats, as no facilities were available to fully utilize this good product.

To-day, however, the "BEE-BEE MACHINE" enables every Retailer to utilize his own fats and convert them into the finest cooking fat obtainable.

Instead of receiving 2 to 5 cents per pound from fat collectors, the fat converted by the "BEE-BEE MACHINE" may be sold at 20 cents per pound and more, because authorities all claim that it is a very superior cooking fat—due to the entirely new process used.

It doesn't require an expert mathematician to find out that the difference between 5 and 20 cents per pound quickly pays for the "BEE-BEE MACHINE." The investment in the "BEE-BEE MACHINE" is only a temporary one—because it is the ONE machine in the Industry where the Retailer can see his additional daily earnings pay for it.

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18 Front St., San Francisco, Calif.



J. P. David has purchased the George McKain meat and grocery, North Platte, Neb.

J. A. Peters has purchased the meat business of Loyal Einfaldt, Millard, Neb. Earl Brindle has taken charge of the Dill & Morrison meat market, Belvidere, Neb.

W. M. Taylor has disposed of his meat market in Rock River, Wyo., to L. R. Street.

Fred Eteele has sold his interest in the meat business in Western, Neb., to his partner, Louis Gerhart.

M. A. Nicholson & Co., 2460 Rio Pella street, Detroit, Mich., has been incorporated to deal in meats, with \$5,000 capital.

H. E. Shirk and H. J. Bradbury have opened a meat market in Rathdrum, Ida.

Louis and Wm. Sestak have purchased the Jost Meat Market, at 113 N. Jersey street, Portland, Ore.

W. R. Olson is about to erect a new meat and grocery store at 407 W. Yakima avenue, Yakima, Wash.

### For Sausage Makers

## BELL'S

Patent Parchment Lined

## SAUSAGE BAGS

and

## SAUSAGE SEASONINGS

For Samples and Prices, write

**THE WM. G. BELL CO.**  
BOSTON MASS.

# New York Section

Vice-President Arthur Lowenstein and J. H. Agnew, construction department, Wilson & Co., Chicago, were visitors to the city this week.

Joseph Beaupre, treasurer of the New York Butchers' Supply Co., Inc., states that with the advent of cooler weather business is very good.

Mrs. Elsie Schaefer, a member of the Ladies' Auxiliary, United Master Butchers of America, is spending a few days at Saranac Lake, New York.

Prices realized on Swift & Company's sales of carcass beef in New York City for week ending October 11th on shipments sold out, ranged from 8.00 cents to 20.00 cents per pound, and averaged 14.03 cents per pound.

The Albert Jordan Company, exclusive representatives in this country of Paul F. Dick, Esslingen, Germany, have moved to larger and more commodious quarters at Nos. 20-26 West 22nd Street, New York City. The new quarters will be handsomely fitted up and Mr. Jordan will be pleased to have his friends call.

Wilson & Company's six-horse team is showing at the National Horse Show Association of America at Squadron armory, 94th Street and Park Avenue. This famous team is being exhibited twice daily and is receiving great applause. The team has received prizes wherever shown.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game

seized and destroyed in the City of New York during the week ending October 11, 1924: Manhattan—Meat, 2,550 lbs.; Brooklyn, 32 lbs.; Queens, 10 lbs.; total, 2,592 lbs. Fish—Brooklyn, 474 lbs. Poultry and game—Manhattan, 950 lbs.

Mr. and Mrs. George Fromm, who took such an active part in the entertainment of out-of-town visitors at the convention of the State Association, United Master Butchers of America, at Rochester last June, celebrated their silver wedding anniversary on October 5th. Mrs. Fromm's father, who celebrated his 75th birthday on the same day, gave a dinner at the Hotel Mumford to his children with their wives and husbands and grandchildren, about twenty-five in all. Mr. Fromm's brother celebrated his 46th birthday on the same day, making it a case of "three in one."

The regular monthly directors' meeting of the Butchers' Mutual Casualty Co., was held Tuesday evening, October 14th, at its offices, 250 W. 57th street. The majority of the directorate was present, and the report of the manager, L. Goldstein, on the first six months' operation of the company, was received with great satisfaction. The report showed prospects for a good earning at the end of the year with the membership steadily growing. The company, having demonstrated its possibilities of success, will now be extended to other cities through the state. The first city will be Syracuse, with Rochester and Schenectady following. Almost half of the association membership is now covered by the company, and the next six months will see an almost 100 per cent

support from the master butchers of the local branches to this mutual project.

Another important meeting in New York on Tuesday evening, October 14th, was the meeting held by the executive board of the New York State Master Butchers' Association, who with the officers of all the local branches conferred on ways and means of increasing association membership throughout the state. Tentative plans for some real action were laid out, and another meeting will be called in the near future for final action. Chas. Glatz, state secretary, came down from Rochester to attend this meeting. The annual convention of the New York State Association will be held on its usual date, the second Monday in June, 1925, and continuing for three days.

## YE OLD NEW YORK BRANCH.

At the regular meeting of Ye Olde New York Branch, on Thursday evening, October 9th, a special treat was given the members in a most interesting talk by Justice Joseph V. McGee, a graduate of Fordham University Law School, who has had a very successful career both in his practice as a lawyer and in politics. He was assemblyman for a number of years, during which time he did much for the interests of the local butchers. He played a great part in defeating more than one bill presented in the assembly of an injurious nature to the trade. He stressed the need of organization in opposing unfair legislation, and congratulated the Branch on the keen interest it took in legislative matters, not only for the benefit of the trade, but for the community in general.

One very interesting discussion of the meeting followed a communication from R. C. Bohham, chairman of the Jersey City Marketing Committee. This committee is fostering a movement to help the state of Virginia produce better lambs. A lamb expert has been engaged by this state to instruct the farmers how to improve their product. The plan, if successful, will be carried out in other Eastern states. The results of this work has been so gratifying that the various organizations and packers of the East are contributing towards a campaign to finance the scheme. Ye Olde New York Branch subscribed a donation toward its support.

Chairman B. Metzger of the ball committee made an excellent report on their work for the big annual affair of the Branch on December 3rd, at the Commodore Hotel. He reported that the committee is sparing no pains or money to give the members a wonderful evening.

Several complaints against wholesalers' retailing were brought up for discussion and referred to the Meat Council to be handled in the regular way.

The subject of changing the name of the National Association brought forth a lively discussion. General opinion was that any change in name of the national body would annul the New York State Association charter, which was granted by a special act of legislation in 1916. The New York State Association is the only organization of its kind that enjoys such a distinction, and the members felt

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, October 16, 1924.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef—</b>				
<b>STEERS:</b>				
Choice .....	\$17.00@20.00	\$15.00	\$18.00@20.00	\$18.00@19.50
Good .....	16.00@18.50	13.00@14.50	15.50@17.00	15.50@16.50
Medium .....	12.50@15.50	11.00@12.00	10.00@14.00	10.00@13.00
Common .....	9.50@12.00	10.00@10.50	8.00@10.00	8.00@10.00
<b>Cows:</b>				
Good .....	11.50@13.00	9.50@10.00	11.00@12.00	.....
Medium .....	10.00@11.50	8.50@ 9.00	9.00@ 9.50	7.50@ 9.00
Common .....	7.00@ 9.00	8.00@ 8.50	7.00@ 8.50	6.50@ 7.50
<b>BULLS:</b>				
Good .....	.....	.....	9.50@10.50	.....
Medium .....	.....	.....	8.50@ 9.50	.....
Common .....	6.50@ 7.00	.....	6.50@ 7.50	.....
<b>Fresh Veal*—</b>				
Choice .....	17.00@18.00	.....	20.00@22.00	17.00@18.00
Good .....	13.00@16.00	.....	18.00@20.00	15.00@16.00
Medium .....	8.50@12.00	9.00@11.00	13.00@17.00	10.00@13.00
Common .....	7.00@ 8.50	7.00@ 9.00	8.00@12.00	8.00@10.00
<b>Fresh Lamb and Mutton—</b>				
<b>LAMB:</b>				
Choice .....	20.00@22.00	22.00@23.00	21.00@23.00	22.00@24.00
Good .....	17.00@19.00	21.00@22.00	20.00@22.00	20.00@22.00
Medium .....	16.00@17.00	19.00@21.00	19.00@21.00	18.00@20.00
Common .....	14.00@16.00	.....	16.00@18.00	15.00@17.00
<b>YEARLINGS:</b>				
Good .....	.....	.....	.....	.....
Medium .....	.....	.....	.....	.....
Common .....	.....	.....	.....	.....
<b>MUTTON:</b>				
Good .....	12.50@14.00	13.00@14.00	11.00@13.00	.....
Medium .....	8.00@12.00	10.00@12.00	9.00@11.00	10.00@12.00
Common .....	7.00@ 9.00	8.00@10.00	7.00@ 9.00	9.00@10.00
<b>Fresh Pork Cuts—</b>				
<b>LOINS:</b>				
8-10 lb. average .....	22.00@24.00	26.00@28.00	27.00@29.00	22.00@27.00
10-12 lb. average .....	21.00@22.00	26.00@28.00	25.00@28.00	22.00@26.00
12-14 lb. average .....	20.00@21.00	24.00@25.00	23.00@25.00	21.00@23.00
14-16 lb. average .....	18.00@19.00	22.00@24.00	21.00@23.00	20.00@21.00
16 lbs. over .....	16.00@17.00	18.00@20.00	20.00@22.00	18.00@19.00
<b>SHOULDERS:</b>				
Skinned .....	16.00@17.00	.....	17.00@19.00	18.00@19.00
<b>PICNICS:</b>				
4-6 lb. average .....	13.00@14.00	16.00@16.50	.....	.....
6-8 lb. average .....	.....	15.50@16.00	15.00@17.00	16.00
<b>BUTTS:</b>				
Boston style .....	22.00@23.00	.....	24.00@27.00	24.00

\*Veal prices include "hide on" at Chicago and New York.

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